

# FISHERY MARKET NEWS

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## FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES



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### FISH CEILING PRICES IN 301 A.D.

By Richard A. Kahn\*

If it is true that nothing in the world is new, it is certainly true with regard to fish ceiling prices.

About 1,600 years ago, the Roman Emperor, Diocletian, issued his famous maximum price regulation which included fish in addition to more than 1,100 other items. The reasons for such a regulation were similar to the reasons for present day maximum price regulations by the Office of Price Administration. The Roman Empire in those days was engaged in several wars. An army had to be maintained in Germany as well as one in Africa. The salaries of the officers and the compensation of the soldiers had, despite nominal equality, different buying power in the different parts of the empire. Diocletian wanted to equalize the buying power and to prevent the officers and soldiers from suffering under prices that were too high and too varied. At the same time, the empire was in grave financial condition. The denarius had been inflated, decreasing its value to about 10 percent to that of approximately 100 years before.

The maximum price regulation of Diocletian had 47 sections, of which the content of only 37 sections are known. In these sections, we find ceiling prices for all types of articles and services such as shoes, clothes, and laundry. We also find ceiling prices for wild and tame animals, for ladies' girdles, and for sleeping wagons. In Section 5, we find the prices for fish. A translation of Section 5 follows:<sup>2</sup>

1. Sea fish .....	24# per lb.	7. Sea urchins .....	37# per 100
2. Sea fish, second quality .....	16# " "	8. Sea urchins, cleaned .....	9# " pint
3. Fresh-water fish, best quality .	12# " "	9. Sea urchins, salted .....	18# " "
4. Fresh-water fish, second quality	8# " "	10. Mussels .....	37# " 100
5. Salted fish .....	6# " "	11. Sardines .....	16# " lb.
6. Oysters .....	74# " 100		

These were retail as well as wholesale and ex-vessel prices. Diocletian felt that prices on the different distribution levels would adjust themselves. He waited in vain for this adjustment. His failure to establish separate prices for producers, wholesalers, and retailers, was one of the reasons why his regulation was without effect and why the regulation did not survive Diocletian's administration which ended in 305 A.D. with his abdication.

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<sup>1</sup>The denarius is comparable to our dime. "Dime" is a derivative of denarius.

<sup>2</sup>The prices in Diocletian's regulation are mentioned in denarii and per Italian pound. They are translated in American pounds on the basis of one Italian pound equalling 327 grams and one denarius equalling 0.74 cents.

In the following, an attempt is made to compare the ceiling prices of Diocletian with the ceiling prices of the Office of Price Administration.

For the purpose of making a comparison, a weighted average of the present ex-vessel price for sea fish was calculated as being 9.1 cents per pound for the summer season, and 9.9 cents per pound for the winter season.

As a basis for weighting the average price, quantities of fish consumed were selected on the basis of the Restaurant Food Index for New York, as recently published in the Journal of Marketing.<sup>1</sup> The writer is conscious that these weights are not representative of family consumption or of total consumption, but since specific studies on these subjects have not been made, the weighted restaurant consumption, as published in the Journal of Marketing, was the best available approach to the problem.

If one adds an average mark-up of  $4\frac{1}{2}$  cents for the wholesaler and of 9 cents for the retailer, as established in Maximum Price Regulations 418 and 507, one arrives at a retail ceiling price of 22.6 cents (summer) and 23.5 cents (winter). These are not much different from the ceiling prices established 1,600 years ago.

A sharp price distinction between fresh-water fish and salt-water fish is not made in our day. The prices of fresh-water fish today are in most cases above the prices paid for salt-water fish. Under normal conditions, the ex-vessel price of fresh-water fish averages about double that of salt-water fish. Diocletian, however, had fixed the price of best quality fresh-water fish 50 percent below the price of salt-water fish.

Salted fish are valued in Diocletian's regulation only at one-half of the price of fresh-water fish, or one-fourth of the price of sea fish, which is in sharp contrast to the present day situation in which prices of salted fish are often double the prices of fresh fish on the wholesale level. Since we know little about the quality of salted fish in ancient times and about the methods of salting, an explanation for Diocletian's low ceiling in this case can hardly be given.

Diocletian ventured to establish quality differentials for fresh fish, a distinction to which the OPA is opposed (with good reasons). These quality differentials, however, are comparable to present day market usages which distinguish between "trap" and "gill net" fish or between "new receipts" and "held over" fish. The range, 4 to 8 cents per pound, is not much different from similar differentials, as shown, for example, in Fish and Wildlife Service reports for the salt-water market in New York City.

Sardines are especially mentioned in Diocletian's regulation as having a price of 16 cents and equalling about 66 percent of the price of salt-water fish. Today, pilchard and sea herring are valued at only about 1/10 or 1/20 of the average price of salt-water fish. Of course, in those days, sardines were not produced in quantity for canning and reduction as they are today.

Remarkable is the fact that in Diocletian's times fish were valued higher than meat. Pork cost only 12 cents and beef only 8 cents per pound. The best quality of salted pork cost 16 cents per pound, the best quality of ham cost 20 cents per pound, beef sausage was 10 cents per pound, and a chicken cost about 21 cents. These figures indicate that in the days of Diocletian there was a high appreciation for fish food and a willingness to pay for this appreciation. That the prices paid for fish actually were very high can be seen from a comparison with wages. A farm laborer (including slave labor) received 19 cents

<sup>1</sup>/ Volume 9, page 34. The price there is based on the following weights:

1. Cod .....	123 lbs.	6. Sea scallops .....	302 lbs.
2. Halibut .....	300 "	7. Shrimp .....	272 "
3. Mackerel .....	372 "	8. Haddock, filleted .....	25 "
4. Salmon .....	87 "	9. Yellowtail, " .....	240 "
5. Crabmeat .....	22 "		

The price was computed by taking Table A prices, as published in OPA's MPR-418, especially cod, drawn, size 2 $\frac{1}{2}$ -10 pounds; halibut, size 10-60 pounds; salmon, king, red meat, size 14 pounds and over; and shrimp of 15-18 count. Fillet prices were computed according to Table B of MPR-418. Crabmeat was priced according to the Fish and Wildlife Service report of June 22, 1944, on the New York Salt-water Market. Mackerel and scallops were priced according to weighted averages based on Fish and Wildlife Service reports of volume and value of the catch in 1943.

per day, plus maintenance. A wall painter received 56 cents per day, plus maintenance. If one translates fish prices into wages paid to fishermen, it is found that they exceed tremendously the wages paid to other laborers at that time. This high rate of pay for fishermen certainly was a recognition of their work, of the difficulties which they encountered, and of the dangers to which they were exposed.

The Regulation of Diocletian was vigorously enforced for a while. A writer of the 4th Century, Lactantius, wrote that many had been executed for violation of the law. But, despite the severe penalty which threatened violators (the capital penalty was the only penalty provided for in the statute), the regulation lasted only 4 years. The failure of the regulation was one of the reasons for Diocletian's abdication in 305, which he accompanied by his famous words: "I would rather raise spinach than to continue being Emperor."

According to the public law of Roman times, an edict expired with the end of the reign of the Emperor if it was not republished by his successor. The regulation of Diocletian was not republished. The main reason for its not being republished was that it was not refined enough to meet the needs of even the primitive economy of ancient times. No differentials were permitted for transportation and other special services. Since the producer could ask for the ceiling price, there was no margin available for the wholesaler or retailer.

Lactantius describes the economic effect of the statute of Diocletian with the following words: "Because of a lack of supplies and of very low prices much blood was shed and nothing offered for sale because of fear that prices might go much higher." Lactantius meant that the ceiling prices actually were so low as to discourage production and trade, and most supplies were offered in an extensive black market. In this black market, the prices rose continuously, which again discouraged sales and production.

Today, the OPA attempts to recognize the necessities of economic life by adjusting the prices to the needs of production and by establishing proper differentials on the different production and distribution levels. May we hope that the OPA is more successful than Diocletian was.

O-O-O

#### PRODUCTION OF FISHERY PRODUCTS IN ALABAMA, LOUISIANA, MISSISSIPPI, AND TEXAS DURING 1943

By Lorraine D. Peterson\*

Although faced by increasingly severe manpower problems, price ceilings, and numerous other wartime handicaps in 1943, fishery production in the Gulf States generally exceeded that of 1942, reports from the most important fishery production points indicate. The rationing of meat, and the demands of the armed forces placed greater emphasis on fishery products, helping to keep up the production in spite of adverse conditions. Shortage of cannery labor diverted much of the shrimp and oysters usually canned to the fresh and frozen markets. Canned oysters were under price ceilings while fresh-shucked oysters remained uncontrolled, hence the oyster industry placed most of its production in the fresh market, with prices at record levels. The same thing was true in the case of shrimp until ceiling prices were placed on both the frozen and the fresh product.

Production in 1943 totaled 805,991 state barrels of oysters (2,775,807 U. S. standard bushels) and 99,320,621 pounds of other fishery products, according to the records collected by the New Orleans Fishery Market News office. Oyster production was one percent less than in 1942 and other items gained one percent. Increases of 27 percent and 11 percent, respectively, occurred in production of fresh-water and salt-water fish. The most important decline was a drop of 37 percent in hard crab production, attributable largely to lack of labor.

Production reports have been divided into 51 classifications, including fresh-water fish, 4; salt-water fish, 31; and shellfish and miscellaneous items, 16. The most important item was shrimp, which accounted for 82 percent of the production exclusive of oysters. Oysters ranked second in volume, as the 805,991 barrels taken would produce about 11,880,000 pounds of meats. Crab production, in third place, was followed by the general classifications of salt-water and fresh-water fish. Among fish, mullet and red snapper produced two-

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thirds of the total volume, and catfish, spotted sea trout, grouper, and red drum followed in order.

Compared with 1942, shrimp production increased 6,306,720 pounds or 8 percent, and hard crab totals fell 5,271,189 pounds, or 37 percent. Production of fresh-cooked crab meat, dropping 389,404 pounds, decreased 27 percent.

Increases of 364,085 pounds in the mullet catch; red drum, 180,480 pounds; spotted sea trout, 135,715 pounds; and catfish, 76,280 pounds, were mainly responsible for rises of 11 percent and 27 percent, respectively, in the salt- and fresh-water fish totals. Red snapper and grouper catches decreased 253,370 and 52,390 pounds or 37 and 20 percent, respectively, these being the only major fish items to suffer declines. Oyster production fell about one percent—a reduction of 11 percent in the take of oysters for canning being virtually offset by a 22 percent increase in oysters for other purposes. Table I indicates the main changes from 1942.

Table I - Production of Important Species - 1943

Species	Unit	Production	Percentage Change From 1942
Catfish .....	Lbs.	498,380	+18
Blue runner .....	"	143,500	+20
Drum, black .....	"	190,425	+29
Drum, red .....	"	415,840	+77
Grouper .....	"	204,460	-20
King whiting .....	"	161,942	+43
Mullet .....	"	2,602,415	+16
Sea trout, spotted .....	"	437,976	+45
Snapper, red .....	"	1,917,480	-12
Crabs, hard .....	"	8,876,943	-37
Crab meat, fresh-cooked .....	"	1,028,908	-27
Oysters:			
For canning .....	Bbls.	507,350	-11
Other .....	"	298,641	+22
Total .....	"	805,991	-1
Shrimp:			
For canning .....	"	138,874	-26
Other .....	"	251,394	+45
Total .....	"	390,268	+8

Monthly indexes of production of the more important varieties during 1943 follow in Table II. This shows the seasonal variations in landings along the Gulf Coast. For each of the varieties listed, the month during which the largest landings were made has been given a value of 100. The landings in other months have been expressed in percentages of the largest month. The relative sizes of each month's production is quickly ascertainable by noting the relation of its index number to 100.

Table II - MONTHLY INDEX OF PRODUCTION OF IMPORTANT SPECIES: Ala., Miss., La., & Texas, 1943  
(Expressed for each item in percentages of its greatest monthly volume)

Product	Unit	Year's Production	Largest Month	Percentages of largest month's landings												Avg.
				Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	
FRESH-WATER FISH																
Catfish	Lbs.	498,380	78,640	15	43	54	100	73	55	58	56	40	48	50	41	53
SALT-WATER FISH																
Drum:																
Black	Lbs.	190,425	38,460	55	99	41	54	20	100	21	5	11	16	36	38	41
Red (Redfish)	"	415,840	91,560	54	100	32	18	15	26	29	14	7	34	51	75	38
Grouper	"	204,460	25,180	54	100	70	61	67	97	60	31	65	61	87	60	68
Mullet	"	2,602,415	814,400	14	19	16	11	14	19	28	20	22	36	100	21	27
Sea trout:																
Spotted	"	437,976	65,010	33	66	41	58	63	67	63	23	47	100	70	43	56
Snapper, red	"	1,917,480	215,270	62	93	100	90	88	98	39	29	29	69	99	95	74
SHELLFISH, ETC.																
Crabs, hard	Lbs.	8,876,943	1,435,260	7	8	9	58	82	100	87	88	50	72	41	16	52
Crab meat, Fresh-cooked	"	1,028,908	161,590	7	8	7	59	83	100	90	92	57	75	43	16	53
Oysters:																
For canning	Bbls.	507,350	142,961	55	93	100	88	16	1	-	-	-	-	78	2	44
Other	"	298,641	42,019	100	95	95	91	40	20	14	10	30	56	83	59	59
Total .....	"	805,991	182,876	66	95	100	90	22	5	3	2	7	13	18	20	37
Shrimp:																
For canning	"	138,874	35,734	16	13	1	-	12	11	1	99	100	69	47	19	32
Other	"	251,394	40,021	18	27	12	25	82	43	37	79	63	92	100	50	52
Total .....	"	390,268	67,273	19	23	8	15	55	31	23	100	90	92	85	39	48

\*Less than one-half of one percent.

NOTE: Based on landings reported from production points listed in daily Fishery Products Reports.

Table III - Range of Prices - New Orleans French Market - 1943  
(Cents per pound except where indicated otherwise)

Species	January	February	March	April	May	June
Buffalofish	-	-	15-17½	12½-15	12½-15	12-15
Catfish	15-20	12½-20	8-25	12½-25	12½-22½	11-25
Gaspergou:						
Round	-	-	17½	-	10-15	-
Dressed	-	-	-	-	22½	-
Cabio (lemonfish)	-	-	10	-	-	-
Croaker	10	-	10	3-20	5-12½	5-8
Drum, black:						
Bulls (each)	75-2,25	50-2,00	75-2,25	75-2,25	-	40-1,75
Medium	15-18	6-15	12½-25	8-22½	7-20	6-20
Drum, red (redfish):						
Bulls (each)	1.00-1,75	75-1,75	1,50-2,75	2,50	1,50-3,00	1,50-2,50
Medium	9-20	9-20	12½-25	20-30	15-25	12½-25
Rats	15-22½	12½-20	17-20	25-35	22½-30	25-30
Flounders	17½-20	12½-20	5-15	5-25	10-15	8-20
Garfish:						
Round	-	-	5	4	3	3
Dressed	-	-	5-12½	8-13	5-8	8-10
Grouper	-	-	-	12½	-	12½
Jewfish (Warsaw)	-	-	-	3-15	-	-
King whiting (ground mullet)	-	3½-11	2-15	3-15	2½-10	2-12½
Mullet	3-8	2-10	2-8	5-8	3-7	-
Sea fish	-	-	-	8-10	5-10	6
Sea catfish	-	-	-	8-12½	7-15	7-12½
Sea trout, spotted:						
Large	17-40	22½-35	22½-50	25-50	22½-50	22-45
Medium	12½-30	17½-27½	15-40	22½-40	17½-45	15-40
Small	7-25	12½-25	10-30	10-30	10-25	8-20
Sea trout, white	-	-	-	2½-7	3-12½	3-12½
Shark	-	-	-	-	-	4-8
Sheepshead	7-17½	10-17½	25	17½-25	17½-25	10-25
Snapper, red	-	25	25	26	-	25
Spanish mackerel	-	-	-	-	-	25
Spot	-	-	10	15	5	7
Common	3-12½	2-10	3-15	2½-15	2-10	2½-10
Crabs, hard (bkt.)	1.00-3,00	1.00-4,00	1.00-4,00	1.00-2,50	75-2,00	40-2,50
Crabs, soft (doz.)	-	-	75-3,00	50-3,00	50-2,50	1,00-2,50
Crayfish	-	-	-	7-15	6-10	8-10
Shrimp: (bbl.)						
Jumbo	-	-	-	-	32,00-36,00	-
Large	26,00-48,00	26,00-42,00	36,00-48,00	36,00-51,00	22,00-48,00	30,00-54,00
Medium	15,00-33,00	16,50-30,00	25,50-45,00	24,00-45,00	18,50-42,00	21,00-42,00
Small	9,00-30,00	12,00-24,00	12,00-36,00	12,00-32,00	8,00-24,00	10,00-30,00
Sea bobs	9,00-12,00	7,00-15,00	8,50-15,00	12,00-24,00	-	9,00-15,00
(Under 9)	-	-	-	-	-	-
(9-12)	-	-	-	-	-	-
(12-15)	-	-	-	-	-	-
(15-18)	-	-	-	-	-	-
(18-25)	-	-	-	-	-	-
(26-39)	-	-	-	-	-	-
(40-Over)	-	-	-	-	-	-
Sea turtle	-	-	-	-	-	-
Terrapin (each)	-	-	-	-	-	25-50
Squid	-	-	-	7-12½	6	-
Turtle	-	-	11-12½	4½-12½	6-10	10
Turtle meat	-	-	-	-	10	-
Species	July	August	September	October	November	December
Buffalofish	12½-15	-	-	-	-	-
Catfish	15-25	12-27½	15-25	15-25	20-25	12-25
Gaspergou:						
Round	-	-	-	-	-	-
Dressed	-	-	-	-	-	-
Cabio (lemonfish)	-	-	-	-	-	-
Croaker	5-20	7-20	10	-	8	-
Drum, black:						
Bulls (each)	50-1,25	-	1,50	1,00-1,50	1,00-1,50	65-1,25
Medium	5-20	20	10-20	10-20	15-17½	10-15
Drum, red (redfish):						
Bulls (each)	2,00-2,50	1,75-2,50	2,25	2,00-2,50	2,00-2,50	1,25-2,50
Medium	20-25	20-30	20-30	22½-30	17½-25	17½-25
Rats	25-30	20-30	17½-20	15-25	15-22½	15-25
Flounders	10-20	6-20	-	-	-	-
Garfish:						
Round	3-4	3	5	-	-	3
Dressed	7	8-12½	7-10	-	-	-
Grouper	14	-	-	-	-	-
Jewfish (Warsaw)	-	-	-	-	-	-
King whiting (ground mullet)	5	12½	-	-	7-12½	5-10

Table III - Range of Prices - New Orleans French Market - 1943 (Continued)  
(Cents per pound except where indicated otherwise)

Species	July	August	September	October	November	December
Millet	5	-	-	8	5-9	5-8
Sawfish	-	-	-	6-8	-	-
Sea catfish	10-12½	-	-	-	-	-
Sea trout, spotted:						
Large	27½-45	30-45	30-45	22½-40	25-40	20-40
Medium	20-35	20-35	22½-35	17½-30	20-30	22½-30
Small	10-25	15-25	12½-25	10-20	15-20	10-20
Sea trout, white	5-15	10-17½	6-20	6-15	8-10	-
Shark	4½-5	4	-	5	-	-
Sheepshead	8-20	14-25	10	15-22½	12½-20	12½-20
Snapper, red	-	28-30	-	26	-	-
Spanish mackerel	15-25	30-35	30-35	-	-	-
Spot	-	-	10	-	-	-
Common	3-20	5-15	5-20	5-10	5-10	7
Crabs, hard (bakt.)	75-2.50	75-2.50	1.00-2.50	50-2.50	1.00-2.50	1.25-3.00
Crabs, soft (doz.)	50-2.00	75-2.25	1.00-2.50	-	-	-
Crayfish	-	-	-	-	-	-
Shrimp: (bbl.)						
Jumbo	-	-	-	-	-	-
Large	30.00-60.00	52.00-57.00	23.00-30.00	-	-	-
Medium	24.00-45.00	15.00-32.00	16.50-30.00	-	-	-
Small	12.00-45.00	9.00-21.00	12.00-21.00	-	-	-
Sea bobs	10.00-21.00	-	-	-	-	35.00-39.90
(Under 9)	-	-	-	-	-	-
(9-12)	-	-	-	-	35.00-39.90	28.00-39.90
(12-15)	-	-	-	24.00-36.00	27.00-39.90	27.00-34.00
(15-18)	-	-	-	20.00-30.00	24.00-39.90	21.00-30.00
(18-25)	-	-	-	17.00-29.40	17.00-28.35	21.00-30.00
(25-39)	-	-	-	14.00-24.00	15.00-24.00	15.00-23.00
(40-Over)	-	-	-	11.00-21.00	10.00-20.00	12.00-16.00
Sea turtle	-	-	-	8-12½	-	7

Price ranges of important items sold in the New Orleans' French Market in 1943 are shown in Table III. Large black and red drum are listed as "bulls." These may weigh from 15 to 35 pounds. Baskets of hard crabs contain about 40 pounds, while soft crabs average 4 pounds to a dozen. Shrimp with heads on average 210 pounds per barrel.

While no standard styles and sizes are applied generally in marketing fish and shellfish in the ports of the Gulf, dealers who do use standards for commercial purposes usually employ the classifications in Table IV.

Table IV - Market Classifications and Approximate Weights of Gulf Species

Species	Market Classification	Approximate weight, etc.	Remarks/
<u>FRESH-WATER FISH</u>			
Buffalofish	-	In Pounds 3 - 20	Round
Carp	-	2 - 8	Round
Catfish	-	1 - 40	Round
Caspergou	-	1 - 5	Round
<u>SALT-WATER FISH</u>			
Bluefish	-	1 - 6	Round
Blue runner	-	½ - 1	Round
Cabio (Lemonfish)	-	10-50	Round
Creville (Jacks)	-	10-20	Round
Croaker	-	½ - 1	Round
<u>Drum:</u>			
Black	Bulls	15-35	Round
	Medium	2 - 15	
Red (Redfish)	Bulls	15-35	Round
	Medium	4 - 15	
	Rats	2 - 4	
Flounder	Large	1 - 5	Round
	Small	½ - 1	
Garfish	-	10-60	Round, or skinned and dressed.
Grouper	-	5 - 15	Drawn
Jewfish (Warsaw)	-	50-500	Round
King whiting (Ground mullet)	-	½ - 1	Round

NOTE: For explanation of footnote, see following page.

Table IV - Market Classifications and Approximate Weights of Gulf Species (Continued)

Species	Market Classification	Approximate weight, etc.	Remarks <sup>1/</sup>
<u>SALT-WATER FISH (Cont.)</u>			
Mullet	-	1 - 3	Round
Pompano	-	1 - 2	Round
Sawfish	-	50-200	Round
Sea catfish	-	1 - 3	Round
Sea trout:			
Spotted	Large	1 - 4	Round
	Medium	1 - 1	
	Small	1 - 1	
White	-	1 - 1 1/2	Round
Shark	-	30-200	Round
Sheepshead	-	1 - 8	Round
Snapper, red	-	3 - 15	Drawn
Spanish mackerel	-	1 - 3	Round
Spot	-	1 - 1	Round
Tripletail (Blackfish)	-	2 - 10	Round
<u>SHELLFISH, ETC.</u>			
Crabs:			
Hard	-	1/3 - 2/3	Live
Soft	-	1/6 - 1/2	Live
Crayfish	-	20-25 per lb.	Live
Frogs	-	1 - 1	Live
Oysters	State barrel: Ala. and Miss. Louisiana Texas	8,478.6 cu. in. 6,445.4 cu. in. 8,100.0 cu. in.	In shell
Shrimp <sup>2/</sup>	Large Medium Small	Under 18 per lb. 18 to 35 " " Over 35 " "	Heads on
Shrimp <sup>3/</sup>	Under 9 count 9-12 " 12-15 " 15-18 " 18-25 " 25-39 " 40 & over "	Under 9 " " 9-12 " " 12-15 " " 15-18 " " 18-25 " " 25-39 " " 40 & over " "	Heads on
Shrimp <sup>4/</sup>	Jumbo Large " medium Medium Small	Under 25 per lb. 25 to 30 " " 28 to 30 " " 30 to 35 " " 35 and up " "	Listed "heads off" but landed "heads on."
Shrimp <sup>5/</sup>	Under 15 count 15 - 20 " 21 - 25 " 26 - 30 " 31 - 42 " 43 - 65 " 66 & over "	Under 15 " " 15 - 20 " " 21 - 25 " " 26 - 30 " " 31 - 42 " " 43 - 65 " " 66 & over " "	Heads off
Shrimp	Barrel	210 lbs. 125 lbs.	Heads on Heads off
Sea turtle	-	50-150	Live
Squid	-	9 - 12 per lb.	Round
Turtle	-	1 - 10	Live

<sup>1/</sup> Round - fish as caught. Drawn - entrails only removed. Dressed - Entrails, head, and sometimes tail and other fins removed.

<sup>2/</sup> New Orleans French Market, prior to use of OPA classifications.

<sup>3/</sup> " " " " " , count set by OPA, effective September 21, 1943.

<sup>4/</sup> New York Salt-water Market, prior to use of OPA classifications.

<sup>5/</sup> " " " " " , count set by OPA, effective September 21, 1943.



## PRELIMINARY REPORT ON A DRILL SAMPLING DEVICE FOR FISH LIVERS

By Charles F. Shockey and F. Bruce Sanford\*

Sampling fish livers to determine their Vitamin-A content is a more difficult problem than is generally realized. The oil content and Vitamin-A potency vary greatly from one liver to another and even in different portions of the same liver a considerable variation occurs.

Of the various currently used, or proposed, sampling methods, that in which the livers are disintegrated and then stirred to homogeneity is probably the most accurate and universally applicable. However, there are certain difficulties with this method which make desirable an alternative procedure. The mechanical equipment involved is costly and is too heavy for easy portability between sampling points. Furthermore, after the livers have been ground, they lose their identity as to species and may therefore become less salable. There is also a question as to the stability of the Vitamin-A in livers if they have had air mixed into them during the homogenization process. In an attempt to overcome these difficulties, a sampling device has been developed which will be useful with fresh livers whenever results within 10 or 15 percent of the true values are satisfactory.

The sampling device herein described is light in weight, simple to construct, and inexpensive. It consists of a small electric drill with a speed of 1700 R.P.M., a long wood auger of the solid center type, and a steel tube (Figures 1 and 2). The tubing is 19 inches long and 19/32 inches inside diameter. The lower end of the tube is somewhat irregular and sharpened. It is fitted with a bracket and a clamp on the upper end making it possible to attach or remove it from the drill at will. An eight-ounce wide mouth jar lid with a 1/16 inch hole drilled in it for an air vent is attached by a side arm pipe near the upper end of the tube. By means of this lid, a bottle can be secured to the device for the purpose of receiving the sample.

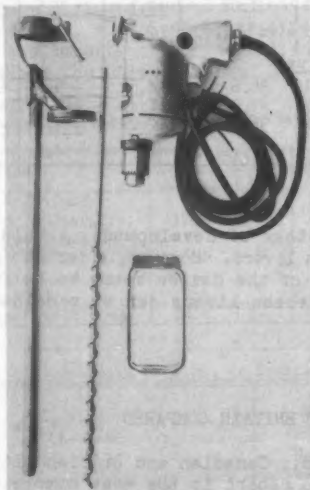


Figure 1--Liver Sampling Device  
Disassembled



Figure 2--Liver Sampling Device  
Assembled

The auger is 9/16 inches in diameter and long enough to extend approximately 1/8 inch beyond the end of the tube when it is in use. As will be noticed in Figure 1, the tip of the auger is altered so that the screw, the false spiral, and both spur cutters are removed, leaving only the single continuous spiral to cut the sample and to carry it up the tube to the sample jar. A cork is used as a gasket to prevent the sample from going out the upper end of the tube. The lip of the auger is well sharpened so that it will pierce the livers and not push them aside.

\* Technologists, Fishery Technological Laboratory, Seattle, Washington.

The use of the sampling device is not difficult, as it is employed simply as a drill. In the case of small livers it is important that the thrusts be made not faster than one every three seconds, as otherwise there is a tendency for the very small livers to be pushed aside. After each sample has been taken, the eight-ounce jar is removed, the tube cleaned, another jar attached, and the device is ready for the next lot of livers.

An indication of the accuracy of the device can be obtained from an examination of Table 1. In this table, it has been assumed that the ground sample, which was obtained by disintegrating the livers and then stirring them until homogeneous, gave the correct results; and that the drill sampling method erred to the extent of its deviations from this procedure. This assumption appears to be well founded, since in a number of preliminary experiments, duplicate ground samples agreed to better than two percent or within the error of the method of analysis. In general, the accuracy of the sampling device will be a function of the number of thrusts made into the liver material, the larger this number, the greater the accuracy.

Table 1--The Accuracy of the Sampler

Can No.	Ground Sample			Drill Sample				Deviation of Drill Sample from Ground Sample		
	Oil	Vitamin A		Insertions of Drill Sampler	Oil	Vitamin A		Oil	Vitamin A	
		Per g. oil	Per lb. liver			Per g. oil	Per lb. liver		Per g. oil	Per lb. liver
	Percent	U.S.P. Units	Millions of U.S.P. Units	Number	Percent	U.S.P. Units	Millions of U.S.P. Units	Percent	Percent	Percent
DOG FISH ( <i>Squalus suckleyi</i> )										
1	70.2	24,400	7.78	9	72.6	21,200	6.99	+3.4	-13.1	-10.1
2	68.3	30,100	9.33	9	69.3	30,000	9.44	+1.5	- 0.3	+ 1.2
3	70.4	14,000	4.47	9	69.5	15,200	4.80	-1.3	+ 8.6	+ 7.4
4	62.2	27,600	7.79	20	61.6	28,500	7.97	-1.0	+ 3.3	+ 2.3
5*	71.8	3,960	1.29	8	73.5	3,760	1.25	+2.4	- 5.1	- 3.1
6*	67.7	13,800	4.24	6	69.5	12,000	3.79	+2.7	-13.0	-10.6
7*	62.4	3,480	0.99	5	63.7	3,740	1.08	+2.1	+ 7.5	+ 9.1
Average error without regard to sign .....								2.1	7.3	6.3
SOUFFIN ( <i>Galeorhinus gyoferus</i> )										
8	55.6	160,000	40.4	20	53.1	152,000	36.6	-4.5	- 5.0	- 9.4
9	57.4	147,000	38.3	20	58.2	142,000	37.5	+1.4	- 3.4	- 2.1
10	55.4	146,000	36.7	20	56.6	140,000	36.0	+2.2	- 4.1	- 1.9
Average error without regard to sign .....								2.7	4.2	4.5

\*These livers were sampled while frozen.

The proposed sampling device, even in its present stage of development, should have utility, especially with firm, fresh livers or soft-frozen livers. However, a further study is being made in the belief that, although the principle of the device seems to be fundamentally sound, yet its application to either fresh or frozen livers can be considerably improved.

O-O-O

#### FOOD SUPPLIES OF U. S., CANADA AND GREAT BRITAIN COMPARED

A report comparing the food supplies of average U. S., Canadian and British citizens was made public April 25 by the Combined Food Board. The report is the most complete and reliable which has been made to date of supplies of food for civilian consumption in the three countries. Per capita 1943 food supplies in each country were compared with pre-war supplies and with supplies in the other two countries in terms of kinds of food, calories, minerals and vitamins.

The pre-war diets of the three countries were similar in commodity composition and nutritive value, though the United States had appreciably more dairy products, poultry, eggs, and fruit than the United Kingdom and much more fruit and vegetables than Canada.

Summary of Per Capita Supplies of Food Moving Into Civilian Consumption, U. S., 1935-39 to 1943-44

Item	Pounds per capita per annum						Percentage of pre-war					
	1935-39	1940	1941	1942	1943	1943-44	1935-39	1940	1941	1942	1943	1943-44
Fish, cured, fresh, and frozen:												
Other fish (fresh fillet basis) ....	6.3	5.6	6.3	5.2	3.8	4.2	100	89	100	83	60	67
Shellfish (without shell) .....	1.1	1.1	.9	1.1	1.0	1.1	100	100	82	100	91	100
Fish, canned .....	5.0	4.2	4.9	3.4	2.5	2.6	100	84	98	68	50	52
Total (edible weight)....	12.4	10.9	12.1	9.7	7.3	7.9	100	88	98	78	59	64

In Canada, the report states, 1943 food levels were very close to those in the United States, with supplies of most foods in both countries at or above 1935-39 levels. In general, farm production increases in Canada have kept pace with the marked increases which have occurred in military and export requirements. In the United States, supplies for civilians increased substantially in 1940 and 1941 and they are still somewhat above the 1935-39 level.

Summary of Per Capita Supplies of Food Moving Into Civilian Consumption, Canada, 1935-39 to 1943

Item	Pounds per capita per annum						Percentage of pre-war					
	1935-39	1940	1941	1942	1943	1943-44	1935-39	1940	1941	1942	1943	1943-44
Fresh and frozen fish .....	8.8	8.8	4.9	4.5	4.5	.....	100	100	56	51	51	.....
Shellfish .....	.4	.4	.5	.3	.3	.....	100	100	125	75	75	.....
Canned fish .....	2.7	2.7	2.9	4.4	4.4	.....	100	100	107	163	163	.....
Total (edible portion) ..	11.9	11.9	8.3	9.2	9.2	.....	100	100	70	77	77	.....

In the United Kingdom, despite very large increases in food production, the reduction of imports has lowered supplies of most foods sharply below 1935-39 levels. By the end of 1940, the United Kingdom consumption of meat, fats, and sugar had fallen sharply. In the first half of 1941, the food intake fell to its lowest wartime level and general health and working efficiency showed definite signs of impairment. Improvement resulted in the second half of 1941, when Lend-Lease supplies began to reach British consumers. The report emphasized the importance to the United Kingdom of the increased supplies of food shipped from Canada and the United States.

Summary of Per Capita Supplies of Food Moving Into Civilian Consumption, United Kingdom, 1934-38 to 1943-44

Item	Pounds per capita per year						Percent of pre-war level					
	1934-38	1940	1941	1942	1943	1943-44	1934-38	1940	1941	1942	1943	1943-44
Fish, fresh and frozen, white .....	16.5	9.3	9.3	10.6	8.9	8.9	100	56	56	64	54	54
Fish, fresh and frozen, fatty .....	3.4	1.8	2.0	2.4	2.1	1.9	100	53	59	71	62	56
Shellfish .....	1.3	.8	.8	.8	.9	.8	100	62	62	62	69	62
Canned fish .....	3.6	5.2	3.4	2.8	3.0	3.5	100	144	94	78	83	97
Total (edible wt.) .....	24.8	17.1	15.5	16.6	14.9	15.1	100	69	63	67	60	61

Supplies of Fish, In Pounds Per Capita Per Year, Moving Into Civilian Consumption

Item	Supplies, pre-war			Supplies, 1943			Percentage change 1943 compared with pre-war--			Supplies in United Kingdom 1943 as percentage of--		Supplies in Canada as percentage of United States 1943
	United States	Canada	United Kingdom	United States	Canada	United Kingdom	United States	Canada	United Kingdom	United States	Canada	
Fish (fresh, frozen, and cured)	Lb.	Lb.	Lb.	Lb.	Lb.	Lb.	%	%	%	%	%	%
fresh fillet basis .....	6.3	8.8	19.9	3.8	4.5	11.0	-40	-49	-45	289	244	118
Shellfish (without shell) .....	1.1	.4	1.3	1.0	.3	0.9	-9	-25	-31	90	300	30
Canned fish .....	5.0	2.7	3.6	2.5	4.4	3.0	-50	+63	-17	120	68	176
Total (edible weight) .....	12.4	11.9	24.8	7.3	9.2	14.9	-41	-23	-40	204	162	126

Tabular material selected from the report is reproduced in this article. An excerpt covering fish consumption, based on these tables, follows:

The average pre-war consumption of fish (other than canned fish and shellfish) in the United Kingdom, was more than three times as great as that in the United States and more than twice that of Canada; in 1943 it was still over  $2\frac{1}{2}$  times the United States level and more than double the Canadian figures. The consumption of canned fish, as a matter of policy, has been more severely reduced in the United States than in the United Kingdom. But consumption in Canada on the basis of current estimates has increased. Canned salmon, however, was not being made available to civilian consumers in Canada throughout 1942 and 1943, as the entire pack was consigned to the United Kingdom. None of the items in this group is rationed, with the exception of canned fish in the United States and the United Kingdom, but fresh fish, other than herring, is subject to controlled distribution in the United Kingdom.

Conversion Factors from Actual Weights to "Common Denominators"

Item	Conversion factor			Basis of factor
	United States	Canada	United Kingdom	
Fat fish .....	.54	.55	.55	Estimates conversion from landed to wet fillet weight.
White fish .....	1.0	1.0	1.0	Original statistical data as wet fillet weight, or weight without shell.
Shellfish .....	1.0	...	1.0	
Canned fish .....	1.0	...	1.0	

#### 1944 PACIFIC HALIBUT FISHERY REGULATIONS ISSUED

A memorandum issued by the International Fisheries Commission early in April lists the following changes in the 1944 Pacific Halibut Fishery Regulations from those of last year:

Section 2 (a). The catch limit for Area 2, which includes the waters off the coasts of Washington, British Columbia, and southeastern Alaska, is increased from 23,000,000 to 23,500,000 pounds but the limit of 27,500,000 pounds for Area 3, off the coast of middle and western Alaska is unchanged.

Section 2 (b). A length limit of 26 inches for fish with heads on is substituted for the previous equivalent weight limit of 5 pounds 13 ounces for dressed halibut with their heads still on. The previous 5-pound weight limit is retained for dressed fish with their heads removed, as for marketing.

Section 4 (a). Reference to "bottom nets or trawls" is eliminated because of the prohibition of net fishing in Section 11.

Section 4 (e). The pre-season validation of halibut licenses for fishing in Areas 1 or 2 is limited to 3 days and in Areas 3 or 4 to 5 days before the opening of the fishing season.

Section 5 (a). To assure uniform interpretation of what constitutes "salable fish of other species," for purposes of computing the amount of halibut that may be retained by vessels fishing under permit, "salable fish" is limited to that "actually utilized."

Section 5 (b). The revision of size-limits in Section 2 (b) is also applied to halibut caught under permit.

Section 5 (e). Provision is made for the possible termination of the landing of permit halibut earlier than the specified date of November 30, which was adopted provisionally in 1943.

Section 10. The prohibition of the use of dory gear, effective in Areas 1 and 2 since 1935, is applied also to Areas 3 and 4.

Section 11. The prohibition against the retention of halibut caught by boats with set nets on board is extended to boats carrying any type of net, except bait nets which are used only for the capture of bait.

Section 14. To provide against the eventuality of the fishery being left without regulation because of delay in securing the approval of regulations for the succeeding year, the regulations are made effective until superseded by subsequently approved regulations.

The 1944 halibut fishing season began at 12:01 a.m. the morning of April 16. The only deep-sea fishery under international regulation, the halibut fishery is controlled jointly by the United States and Canada through the International Fisheries Commission. This year, the Commission's regulations which have been approved by both the President of the United



States and the Governor-General of Canada, will allow fishermen to take 51,000,000 pounds—a half million pounds up from the quota of 1943. No specific date has been set for closing of the season; it will end when the quota has been caught.

#### FISH INDUSTRY MEETS WITH WFA

The Fresh and Frozen Fish Industry Advisory Committee, working with Government agencies on fresh and frozen fish programs, held its first meeting with War Food Administration and other Government officials in Washington, D. C., April 13.

The group was organized to advise the Government on distribution, storage, transportation, manpower and other problems.

The fishing industry may expect slightly more fish this year than in 1943 as a result of more fishing vessels being made available through priorities and the release of boats by the War Shipping Administration, the committee was told by the Fish and Wildlife Service of the Department of Interior.

This year's production is expected to be slightly more than the 4 billion pounds (round weight basis) produced last year. The 1944 goal of over 5 billion pounds is not expected to be reached because of still existing manpower and boat shortages. From the 1943 catch, about 1-1/3 billion pounds were sold as fresh and frozen fish. The remainder was about equally divided between canned fish and other fish products.

Food Distribution Orders 70 and 90, which restrict storage space, are expected to make more space available for frozen fish this year than during 1943, the WFA reported. The supply of ice for preserving fish is also expected to be more favorable.

No improvement in the tight supply of cardboard containers is foreseen but more wooden containers are expected to be available to the industry within the next month. The committee also discussed transportation, facilities and equipment, and manpower problems.

#### Committee members present were:

O. L. Carr,  
Mid-Central Fish Company,  
Kansas City, Mo.

L. A. Greene,  
40-Fathom Fish, Inc.,  
Boston, Mass.

Roy A. Jensen,  
Hansen & Jensen Fish Co.,  
Escanaba, Mich.

Capt. John C. Murley,  
New Bedford, Mass.

Harry Tillman,  
San Juan Fishing & Packing Co.,  
Seattle, Wash.

R. P. Fletcher, Jr.,  
Booth Fisheries,  
Chicago, Ill.

Thomas B. Holcombe,  
Indian Ridge Canning Co., Inc.,  
Houston, La.

Jerome W. Kiselek,  
Flagg Fish Co.,  
New York, N. Y.

Thomas F. Sanders,  
Col. River Packers Assn., Inc.,  
Astoria, Oregon.

Jack Yeomans,  
Atlanta Fish Inc.,  
Atlanta, Ga.

John Fulham,  
Fulham & Herbert,  
Boston, Mass.

Arthur B. Jarrell,  
Jarrell and Rea,  
Pittsburgh, Pa.

A. J. Robida,  
Fla. Cos. Fish Assn.,  
Jacksonville, Fla.

Lionel Shatz,  
Paladini, Inc.,  
San Francisco, Calif.

M. L. Brenner of the Office of Distribution, WFA, is chairman.

#### PINE TAR ALLOCATED BY WFO

The War Production Board announced April 20 that pine tar, a product of the naval stores industry which is now in short supply, has been placed under allocation for the first time as a schedule of the General Allocation Order M-300. Shortages in pine tar first occurred in December 1942 when AA-1 ratings were assigned applications for its use in rubber compounding, rubber reclaiming, cordage for fishing nets, and oakum for the Navy shipbuilding program. The same rating also was allowed for small amounts for ship bottom paints, for oakum production for the Navy shipbuilding program, for military and civilian plumbing uses and for

veterinary and pharmaceutical uses. Ratings for various other uses, such as wood preservations and pine tar soap, have been denied.

In recent months, however, Chemicals Bureau officials said the demand for pine tar has loaded producers with orders all bearing AA-1 ratings and it has been necessary to issue a considerable number of AAA ratings. This growing stringency led to the determination to issue the allocation order, which will make it possible to obtain from consumers the information necessary to direct shipments at the proper times and in the proper quantities.

Allocations will be made on a monthly basis with a small order exemption of five gallons per person per month effective May 1. Producers of less than 500 gallons of pine tar a month are exempted from the provisions of the order. Suppliers' applications must be made on Form WPB-2946, consumers' on Form WPB-2945.

#### Excerpts follow:

§ 3293.1014 Schedule 14 to General Allocation Order M-300—(a) Definition. "Pine tar" means the liquid pine tar and tar oil, of all grades and weights which is obtained by distillation of pine wood by the retort or kiln process.

(b) General provisions. Pine tar is subject to allocation under General Allocation Order M-300, as an Appendix A material. The initial allocation date is May 1, 1944. The allocation period is the calendar month. The small order exemption is five gallons per person per month.

(c) Special exemption. Any producer who produces less than 500 gallons in any month after the initial allocation date, except by toll arrangement, and any person who purchases pine tar from such a producer shall be exempt for that month from the requirement of obtaining authorization from the War Production Board for the delivery, acceptance of delivery or use of any pine tar so produced or of any stocks of pine tar in the hands of such producer on the initial allocation date.

(d) Suppliers' applications on Form

WPB-2946. (1) Each supplier seeking authorization to use or deliver pine tar shall file application on Form WPB-2946 (formerly PD-601) on or before the 20th day of the month preceding the month in which delivery or use is proposed.

(2) Form WPB-2946 should be completely filled in. The unit of measure is gallons.

(3) List individually the names of customers who have ordered more than the quantity permitted for small orders. No such order shall be listed or filled unless the customer has filed with the supplier the required Form WPB-2945. An aggregate quantity may be requested for "small orders" without listing the names of the individuals placing the small orders.

(4) Normally the War Production Board will issue its authorizations and directions for delivery by returning Form WPB-2946 to the supplier showing the amount which may be delivered to each customer and the aggregate amount which may be delivered to fill small orders.

(e) Customers' applications on Form WPB-2945. (1) Each person seeking authorization to use or accept delivery of pine tar shall file application on Form WPB-2945 (formerly PD-600) on or before the 15th day of the month preceding the month in which acceptance of delivery or use is proposed. Form WPB-2945 should be completely filled in. The unit of measure is gallons. Three copies (one certified) should be sent to the War Production Board, Chemicals Bureau, Washington 25, D. C. Ref: M-300, Schedule 14; one copy should be sent to the supplier; and one copy should be retained.

(2) Normally the War Production Board will issue its authorizations and directions for acceptance of delivery or use by returning Form WPB-2945 showing the amount of pine tar which may be accepted or used during the month.

(f) Communications to War Production Board. Reports and communications concerning this schedule shall, unless otherwise directed, be addressed to War Production Board, Chemicals Bureau, Washington 25, D. C., Ref: M-300, Schedule 14.

#### USE OF FORM 541 OUTLINED BY WPB

Business firms and individuals who normally apply for priority assistance on WPB Form 541 (formerly PD-1A) for the acquisition of equipment or materials other than controlled materials are advised to follow the revised instructions for the filing of this form, the War Production Board announced April 29. The amended instructions are effective May 1, 1944, and apply to the use of the form only. No change is made in the form itself or in the information asked for where the filing of this form is required.

In the interest of paper conservation, applicants are advised to continue to use the old form (identified by the printing date 7/6/43, which appears in the upper left corner), but observing the revised instructions. Separately printed instruction sheets containing the revised instructions for the filing of WPB Form 541 are now available at all WPB regional or district offices.

#### The revised instructions are as follows:

Applications for Project Ratings--In line with certain exceptions permitted under Direction 2 to Conservation Order L-41 and Controlled Materials Plan Regulation 5 and 5A allowing the installation without specific authorization of minor capital additions and processing equipment or machinery, the instructions on page 4 of WPB Form 541 under the heading "Applications for Project Ratings" has been amended to read:

"Under Conservation Order L-41, authorization is required to begin any construction, including additions and installations, the cost of which is above certain dollar limits. Below these dollar limits, construction may be carried on without any specific authorization from the War Production

Board. WPB Form 541 may be used to secure preference ratings on materials or equipment for construction which is below the dollar value requiring authorization under Order L-41. For all construction exceeding the dollar limits specified in Order L-41, WPB Form 617 (formerly PD-200) must be filed for authorization to begin the construction and for a preference rating and allotment of controlled materials."

Applications for Materials for Export--When exporters or foreign applicants are applying for both an export license and a preference rating to obtain material for export, Foreign Economic Administration Form FEA-419 only should be used to obtain both the preference rating and the export license. However, when a valid export license has already been issued to cover the materials, and only a preference rating is necessary, exporters and foreign applicants are to use WPB Form 541, omitting the answers to questions 6b, 13, 14, 15g, 16, 18b, 18c, 18d, and 18f.

Applications for Equipment--Many WPB orders require specific authorization for the acquisition, sale or delivery of equipment to be obtained on WPB Form 1319 (formerly PD-556). The WPB Form 1319 instruction booklet (obtainable at any WPB office) lists the items released on the form, and these items should not be applied for on WPB Form 541. If a preference rating is required, it will be assigned on WPB Form 1319 and a separate application on WPB Form 541 is not required.

Applications by Individual Consumers--Reference to Form WPB-2631 (formerly PD-851) in the second paragraph, "Applications for Civilian Plumbing and Heating Equipment," has been changed to read "WPB Form 1319 (formerly PD-556)."

#### WMC CONDUCTS SEARCH FOR MANPOWER REPLACEMENTS

The labor situation in the fishing industry has been fully explained to the 12 regional directors of the War Manpower Commission, according to an announcement issued April 4 by Chairman Paul V. McNutt of the WMC. The regional directors have been instructed to explain to employers other than those in the fishing industry, the vital need for cooperating in the effort to send to the fishing industry all workers who can be spared, particularly during peak fishing periods. They have also been instructed to impress upon employers the importance of not hiring workers indiscriminately from fishing occupations.

In its instructions, the War Manpower Commission has called attention to the seasonal character of much of the employment of the fisheries and has attempted to set up a 'round-the-year plan for keeping the industry supplied with workers. Emphasis has been placed on the need for encouraging employers to adapt more fishing jobs to the employment of women. Experience has shown, it was asserted, that women can do much of the work in fish processing plants that formerly was considered suitable for men only. WMC said that for all but the heavier occupations in the processing plants women workers should be considered. The possibility of employing young men and women in the summer during school vacation, and the recruitment of part-time workers was called to attention, and oyster shucking, fish packing and shrimp heading were explained to be occupations suitable for part-time workers. It was also suggested that the cooperation of agricultural agencies could aid in getting off-seasonal farm labor into fishing occupations. Regional directors also were asked to consider the availability of returning war veterans.

It is suggested that employers in the fishing industry keep in touch with local U. S. Employment Service offices regarding their needs for labor and request consideration of these needs in the formation of year-round plans for manpower utilization.

#### WMC SOLICITS LABOR FOR THE MAINE SARDINE INDUSTRY

With the U. S. Government asking for 21,924,000 pounds of Maine sardines for 1944, the industry is concerned over a serious manpower shortage, Paul V. McNutt, Chairman of the War Manpower Commission, said April 27. The problem is confined chiefly to on-shore, or canning operations. There has been less difficulty in getting men for the fishing boats.

Last year the Government requisitioned 26,500,000 pounds of canned sardines, or 55 percent of a total catch of approximately 47,000,000 pounds. The greater part was used for the military services and Red Cross prison packages, sent to prisoners of war. The remainder went to Lend-Lease. This year the Government needs about 45 percent of the estimated production of approximately 48,720,000 pounds. The industry expects a record-breaking catch. If we can convert the catch into the canned product, it will be relatively simple to meet the Government's needs.

Local United States Employment Service offices in the New England area are making a vigorous campaign to recruit workers for the canning plants. A special appeal is being made to women and part-time workers. The seasonal nature of the work permits the use of both to a greater extent than in almost any other field of employment, WMC surveys indicate.

"Maine housewives and schoolboys and girls," Mr. McNutt said, "can make a definite contribution to the war program by offering their services to the canners. The industry has agreed to arrange transportation to the plants in communities where public facilities are not available."

#### DEFERMENT OF FISHING CAPTAINS PERMITTED

State Directors of Selective Service were issued authorization on April 11 to recommend draft exceptions for captains of fishing vessels of 20 gross tons and over who are 18 through 25 years of age, and for whom Forms 42-A (special) are submitted.

These instructions were wired to State Directors by Major General Lewis B. Hershey, Director of Selective Service, after receipt of recommendations worked up by the War Manpower Inter-Agency Committee on Occupational Deferments on which the Office of the Coordinator of Fisheries was represented.

State Directors are authorized to recommend exceptions for registrants engaged in the listed activities, even though submitted Forms 42-A (special) do not bear the endorsement of a Government agency or its representative, but the presence of such authorized endorsement upon a Form 42-A (special) will be given weight as strong evidence of occupational necessity.

#### EMPLOYERS REQUIRED TO FILE REQUESTS FOR DEFERMENT OF 4-F REGISTRANTS

The National Headquarters of the Selective Service System amended on April 4, 1944, its Local Board Memorandum No. 115. The amendment imposes on employers of registrants who have been classified in 4-F (qualified for limited service only or disqualified for any military service) and on registrants who after separation from the armed forces have been retained in Class 1-C (discharged for physical reasons) the duty of filing Form 42 or 42-A, or other evidence of occupational necessity (for example, a letter stating the facts), with the local draft board of the registrant. According to circumstances applying, the paper filed must bear on the face the words "qualified for limited military service only" or "disqualified for any military service."

It is imperative that the members of the fishing industry immediately file these forms, or equivalent papers, with the local draft boards. The procedure applies to all registrants.

Concerning the physically-fit registrants, the existing rules are continued for those who are 26 years old and over, but for registrants in the ages of 18 through 25, an original and two copies of Form 42-A Special must be filed. All three papers must be presented by the employer to the State Director in whose State the registrant's principal place of employment is located.

Registrants engaged in commercial fishing or processing of food who are classified as 4-F or 1-C, according to OWI release 3079, will not be required to leave the fishery industry, for these occupations are included in the national list of essential activities.

#### DRAFT BOARDS INSTRUCTED IN RECLASSIFYING 4-F'S

National Headquarters of Selective Service on April 29 issued to local boards a revision in the procedure to be followed in the reclassification of registrants who have been found disqualified for military service because of physical or mental disabilities.

The revised procedure divides the physically or mentally disqualified registrants into three groups, as follows:



1. Those disqualified by the local boards because of manifestly disqualifying defects;
2. Those rejected as result of physical examination at the induction station;
3. Those who hold medical discharges from the Army.

Under the revised procedure, the local board examining physician, the Medical Advisory Board and the State Director act as coordinating agencies in deciding whether or not individual registrants in the three groups shall be resubmitted for physical examination at the induction station.

#### OVERTIME WAGE COMPENSATION REGULATIONS RELAXED

By order of the Secretary of Labor (April 27, 1944), the overtime wage regulations established by Executive Order 9240 (September 9, 1942), have been made non-applicable "to employees engaged in the processing of fish including the canning and reduction thereof and operations incidental thereto in the United States, its Territories, and Possessions."

Executive Order 9240 provided that no premium wage should be paid employees for Saturday or Sunday work unless it was performed on the 6th or 7th day worked in the regularly scheduled week; that where emergency conditions require work for seven consecutive days in one week, a premium of double time should be paid for work on the seventh day; and that where required by law or contract, "not more than time and one half wage compensation shall be paid for work in excess of eight hours in any day or forty hours in any workweek or for work performed on the 6th day worked in any regularly scheduled workweek." It also provided that no premium or extra compensation should be paid for work on customary holidays, except time and one-half wages for work performed on New Year's Day, 4th of July, Labor Day, Thanksgiving, and Christmas—and either Memorial Day or one other holiday of greater local importance.

Executive Order 9240 also applied these principles to Federal contracts; stated that employees were not required to work seven consecutive days in the prosecution of the war; that the order should not conflict with statutes governing employment of Federal employees; and that questions thereon should be referred to the Secretary of Labor regarding interpretation and application.

In Executive Order 9248 the Secretary of Labor was given authority to grant exceptions to Order 9240, and in Labor Department Determination of June 7, 1943 the Secretary of Labor excepted employees engaged in the processing of fish in Washington, Oregon, California, and Alaska from coverage by the Order. The new determination by the Secretary of Labor extends the exception to the entire U. S., its Territories, and Possessions.

#### USE OF TERM "SURF" OR "SKIMMER CLAM" CONSIDERED

Correspondence between the Fish and Wildlife Service and the Food and Drug Administration discussing the proper trade designation of the surf clam is reproduced as follows:

(Letter from the Fish and Wildlife Service)

Industry and Service representatives in the Middle Atlantic area have requested that we ascertain the attitude of your Administration with respect to the use of the designation "surf clam" for Mactra solidissima, because the market for this variety is developing rapidly.

In our opinion "surf clam" is an appropriate designation because it is a commonly used name for the species and is descriptive, the clam usually being taken on sandy bottoms in shallow water. Another common name is "skimmer." The Service has used "surf clam or skimmer" in its statistical reports for years to designate this variety.

Will you please inform me if we are correct in assuming that you would not object to the use of this term in describing the contents of shipments of Mactra solidissima which would come under your jurisdiction.

(Reply from the Food and Drug Administration)

In reply to your letter of March 10 relative to an appropriate name for the clam known biologically as Mactra solidissima, we have no objection to the designation "surf clam" which you suggest would be descriptive and which has had sufficient usage to be accepted as the common name.

Apparently the term "skimmer" also has rights as the common or usual name and we should not be disposed to object to the labeling of this product as "skimmer clam." However, we agree that the name "surf clam" is preferable since the meaning of the term "skimmer" in this connection seems to us quite obscure.

#### NEW FISHERY LEAFLETS

In March and April, the Fish and Wildlife Service released the following Fishery Leaflets. Copies can be obtained from the Service at the Merchandise Mart, Chicago 54, Illinois, free of charge.

Number	Title
50	Preparation of Fresh Eastern Oysters for Market.
51	Brine-salted Mullet has Unrealized Possibilities.
52	Planting and Marketing Oysters in the Pacific Northwest.
53	Sauces for Seafoods.
54	Scaler Boosts Fish Production.
55	Breathing in Fishes.
56	Fish Distribution Boat.
58	Some of the More Important Publications on Diseases and Parasites of Fish.

#### OUTLOOK FOR THE ALASKA HERRING FISHERY IN 1944

To help make optimum use of the herring resources of Alaska, the Fish and Wildlife Service has issued a 17-page report entitled "Outlook for the Alaska Herring Fishery in 1944." This publication, Special Scientific Report No. 25, written by E. H. Dahlgren and L. N. Kolloen, of the Division of Fishery Biology, is available from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Ill.

Indications of changing abundance gained from a study of the resources form the basis for predictions of the level of abundance. Predictions of 1943 stocks, compared with actual observations in 1943, as well as estimates of probable abundance in 1944, are made in this publication for the Kodiak, Prince William Sound, and southeastern Alaska areas.

## Sectional Marketing Reviews

#### FISHERIES OF WASHINGTON AND OREGON

Although the halibut season opened April 16, all vessels of the halibut fleet remained in port throughout the month, the Service's Market News office in Seattle reports. New ceiling prices for fresh halibut were established by the OPA on April 6 and fishermen were protesting by delaying their fishing.

Receipts at Seattle were reduced in the first week of April from the preceding week because of a reduction in the Puget Sound herring catch and smaller arrivals of Columbia River smelt. In the following two weeks, receipts decreased markedly as coastal storms held fishermen in port, while in the fourth week, ending April 29, deliveries again assumed large proportions. Some 850,000 pounds arrived in the latter period, composed mainly of fish caught by otter trawls and salmon caught by trolling. Shark receipts were low as shark fishing was seasonally inactive. Considerable overhauling of vessels was accomplished.

## Fresh Fish Trade

### THREE PORT LANDINGS IN MARCH 54 PERCENT GREATER THAN FEBRUARY

Receipts of fishery products during March at the ports of Boston and Gloucester, Mass., and Portland, Maine, showed an increase of 54 percent compared with landings during the previous month and of 11 percent compared with March 1943, according to data published in Current Fishery Statistics No. 123 by the Fish and Wildlife Service. March landings totaled 24,962,788 pounds, valued at \$1,891,171 to the fishermen, representing an average price of 7.58 cents per pound. This compares with 7.53 cents received in February and 10.75 cents in March 1943. Four items, haddock, cod, rosefish, and pollock, accounted for 93 percent of the total landings during the month.

For the first three months of 1944, the total landings at the three ports amounted to 51,231,075 pounds, valued to the fishermen at \$3,788,326. Compared with the same period of 1943, this was a decline of 2 percent in volume. The 1944 total weighted average price was 7.39 cents per pound as compared with 9.91 cents for the first three months of 1943.

#### Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	March 1944		February 1944		March 1943		Three months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	March 1944		March 1943	
Cod	7,002,541	8.35	3,077,267	8.35	5,051,891	12.35	11,342,026	8.34	9,321,771	11.83
Haddock	9,957,683	8.79	7,557,492	8.79	8,491,084	13.84	20,607,458	8.80	20,392,145	12.51
Hake	451,385	4.59	463,059	4.96	253,252	11.72	1,646,391	4.97	908,244	9.26
Pollock	1,608,006	6.99	662,614	6.83	777,867	12.27	2,874,361	6.89	3,458,204	10.64
Quak	70,649	7.44	55,155	8.58	168,838	11.58	216,683	7.74	274,371	10.98
Halibut	16,217	16.39	7,484	16.71	17,495	31.43	27,900	16.49	31,664	33.37
Meckereel	-	-	510	17.65	-	-	510	17.65	3,330	14.29
Flounders:										
Gray sole	216,699	8.98	141,858	8.90	297,210	11.02	484,029	9.00	630,919	10.66
Lesson sole	22,565	15.64	13,191	15.15	29,480	17.31	48,291	14.30	50,770	18.81
Yellowtail	206,404	7.41	192,708	7.52	174,170	9.79	642,123	7.46	491,175	8.89
Blackback	146,409	9.55	168,240	9.73	112,020	12.07	446,663	9.67	298,830	10.13
Dab	298,440	6.49	97,051	6.30	168,147	8.34	490,971	6.43	377,910	8.57
Other	-	-	-	-	-	-	-	-	565	6.90
Rosefish	4,710,635	4.25	3,531,508	4.20	6,670,132	5.30	11,776,921	4.22	15,643,898	5.08
Whiting	7,183	2.91	6,864	2.96	117,685	8.20	18,892	2.99	271,122	7.32
Wolfish	118,374	7.47	37,328	7.49	41,375	9.45	166,004	7.49	71,468	9.59
Eelpout	39,275	3.17	36,714	3.52	33,315	3.86	118,771	3.93	45,545	1.56
Scallops (meats)	13,911	38.00	38,500	37.99	33,429	65.60	89,818	36.87	71,798	59.34
Other	76,412	-	82,984	-	146,460	-	239,323	-	197,983	-
<b>Total</b>	<b>24,962,788</b>	<b>7.58</b>	<b>16,170,527</b>	<b>7.53</b>	<b>22,583,850</b>	<b>10.75</b>	<b>51,231,075</b>	<b>7.39</b>	<b>52,541,712</b>	<b>9.91</b>
By ports:										
Boston	14,325,552	8.40	9,792,192	8.60	13,186,142	13.10	28,615,344	8.48	32,208,907	11.83
Gloucester	9,901,719	6.59	5,545,781	6.01	8,142,053	7.56	20,152,310	6.15	16,630,846	7.13
Portland	735,517	4.81	832,554	5.06	1,255,655	6.75	2,463,421	4.93	3,701,959	5.67

\*Weighted average of prices per pound paid to fishermen.

### NEW BEDFORD LANDINGS CONTINUE TO INCREASE

Fishery products landed by fishing craft at New Bedford, Mass., during the month of March totaled 6,509,000 pounds, valued to the fishermen at \$569,619, according to Current Fishery Statistics No. 124 released by the Fish and Wildlife Service. Production was 29 percent greater than in March 1943. An even greater increase in landings--40 percent--was evident over the previous month. The total weighted average price was 8.75 cents per pound as compared with 11.65 cents for March 1943 and 9.08 cents received in February of this year. Three items, yellowtail, eelpout, and cod, accounted for 75 percent of the total catch.

The total landings for the first three months of 1944 amounted to 15,434,000 pounds, an increase of 26 percent compared with the landings during the same period of 1943. Substantial increases over receipts of 1943 were evident in the landings of cod, haddock, and eelpout. During the first three months of 1944, landings of these species were more than double those of the same period the previous year.

## Landings by Fishing Craft at New Bedford, Massachusetts

Item	March 1944		February 1944		March 1943		Three months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	March 1944		March 1943	
Cod	1,028,344	8.31	377,166	8.12	437,965	11.59	1,714,452	8.18	673,398	11.38
Haddock	911,613	9.00	350,656	9.00	286,800	12.25	1,525,075	9.00	684,412	11.73
Hake	12,525	6.24	1,143	8.22	-	-	15,052	6.54	608	5.92
Elspout	1,103,111	5.38	1,142,711	9.06	989,400	2.83	2,906,142	6.81	1,385,537	3.13
Pollock	27,169	7.07	9,884	6.49	13,105	9.66	38,165	6.89	16,696	9.88
Halibut	2,803	16.16	537	16.95	1,955	32.79	3,510	16.27	2,856	29.45
Flounders:										
Gray sole	1,535	8.99	240	9.17	4,000	17.35	1,842	9.01	4,515	16.61
Lemon sole	186,006	16.00	49,865	15.75	87,740	17.28	261,731	15.46	146,938	19.49
Yellowtail	2,736,291	7.49	2,527,554	7.50	2,837,026	11.42	8,165,718	7.50	8,470,492	9.54
Blackback	231,191	9.98	29,602	9.81	149,105	11.59	305,380	9.95	191,630	11.46
Dab	13,277	6.22	1,130	6.46	10,620	8.69	15,362	6.28	70,589	9.77
Fluke	68,958	21.95	-	-	65	9.23	68,958	21.95	65	9.23
Rosefish	3,330	4.26	-	-	-	-	3,330	4.26	-	-
Whiting	2,345	2.35	-	-	-	-	2,345	2.35	-	-
Wolffish	2,837	7.47	1,155	7.36	3,460	7.77	4,142	7.44	4,020	8.08
Scallops (meats)	171,009	38.00	142,763	38.00	186,443	60.12	382,418	37.46	554,252	55.85
Other	6,590	-	4,325	-	37,447	-	20,807	-	49,782	-
Total	6,508,934	8.75	4,638,731	9.08	5,039,131	11.65	15,434,429	8.58	12,255,790	11.27

\*Weighted average of prices per pound paid to fishermen.

## NEW YORK RECEIPTS GAIN 14 PERCENT IN MARCH

Increasing 14 percent from February and 4 percent from March 1943, receipts of fresh and frozen fishery products at the New York salt-water market in March totaled 19,719,000 pounds, according to the Service's New York Market News office.

With a few exceptions, increases in important species were seasonal. Whiting, which in the past have been received in great volume at this time of year, failed to show their seasonal increase. Control of whiting prices by OPA reportedly prompted fishermen to avoid the usual whiting grounds and concentrate on fluke, sea bass, and scup, which are not under price control.

Yellowtail receipts continued to decrease, a condition that has prevailed for several years. A probable contributory factor to the immediate decrease is the strict enforcement of the OPA ruling against "Tie-in" purchases. It was the practice, at certain points of production, to sell yellowtails only in combination with other species, particularly ocean pout. When the OPA prohibited the New York dealers from participating in these transactions, quantities of yellowtails were diverted to other markets.

## Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City\*

Item	March 1944		March compared with		February 1944		March 1943	
	Pounds	Percent	Feb. 1944	Mar. 1943	Pounds	Percent	Pounds	Percent
<u>Classification:</u>								
Fish	14,265,000	+24		+ 4	11,531,000		13,774,000	
Shellfish, etc.	5,454,000	- 5		+ 4	5,737,000		5,257,000	
Total receipts	19,719,000	+14		+ 4	17,268,000		19,031,000	
<u>Important Items:</u>								
Cod	2,526,000	+95		+ 13	1,297,000		2,233,000	
Flounders:								
Blackbacks	928,000	+91		+ 26	485,000		734,000	
Yellowtails	2,095,000	- 5		- 37	2,216,000		3,350,000	
Fluke	715,000	- 8		+175	776,000		259,000	
Haddock	1,539,000	+76		+ 61	844,000		954,000	
Ocean pout	339,000	-26		- 10	456,000		376,000	
Sea bass	250,000	-51		+ 47	506,000		170,000	
Scup (porgy)	750,000	+66		+ 60	451,000		470,000	
Smelt	197,000	-64		- 31	542,000		286,000	
Spanish mackerel	201,000	-68		+191	631,000		69,000	
Whiting	478,000	+ 1		- 60	474,000		1,208,000	
Clams, hard	2,358,000	+ 7		+ 13	2,195,000		2,084,000	
Lobsters	373,000	+ 2		+ 31	364,000		284,000	
Oysters, shell	1,579,000	+ 1		+ 8	1,563,000		1,457,000	
Shrimp	305,000	-64		- 52	1,840,000		635,000	
<u>Arrivals By:</u>								
Fishing vessels	2,678,000	+54		+ 7	1,737,000		2,499,000	
Truck, freight, and express	17,041,000	+10		+ 3	15,531,000		16,532,000	

\*Excluding imports entered at New York City.



## CHICAGO RECEIPTS FOR MARCH RISE 7 PERCENT OVER FEBRUARY

There were 6,543,000 pounds of fresh and frozen fishery products received in the Chicago wholesale market in March, according to the Service's Chicago Fishery Market News office. This was 7 percent over February and 21 percent over March 1943. Large increases in trout and whitefish arrivals resulted from heavy shipments of winter-caught fish from the Canadian Provinces. Of the total supplies received, about 20 percent was shipped in by motor trucks, 26 percent by rail express and 54 percent by rail freight.

## Receipts of Fresh and Frozen Fishery Products at Chicago

Item	March 1944 compared with			3 mos. Jan.-Mar. 1944		3 mos. 1944 compared with Jan.-Dec. 3 mos. 1943	
	1944	Feb. 1944	Mar. 1943	1944	1943	1943	1943
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds	Percent
Fresh-water fish	4,463,000	+22	+ 21	11,601,000	+ 17	42,508,000	
Salt-water fish	1,489,000	-21	+ 15	5,037,000	+ 1	29,820,000	
Shellfish, etc.	501,000	- 3	+ 46	1,714,000	- 8	11,706,000	
Total receipts	6,453,000	+ 7	+ 21	18,352,000	+ 10	84,034,000	
<u>Important Items:</u>							
Carp	347,000	+43	- 20	953,000	- 17	4,419,000	
Lake herring	260,000	+ 4	+ 33	861,000	+ 53	4,100,000	
Lake trout	954,000	+25	+ 97	2,152,000	+ 92	7,002,000	
Whitefish	1,235,000	+91	+ 78	2,419,000	+ 43	4,671,000	
Yellow pike	253,000	+15	- 28	813,000	- 13	3,733,000	
Cod	405,000	+74	+340	854,000	+228	2,627,000	
Rosefish fillets	198,000	+69	- 9	532,000	+ 9	2,689,000	
Salmon	217,000	-25	+429	762,000	+ 45	2,505,000	
Shrimp	136,000	-46	+ 48	734,000	- 29	6,793,000	
<u>Leading Sources:</u>							
Massachusetts	730,000	+21	+ 41	1,931,000	+ 39	8,913,000	
Wisconsin	638,000	+ 6	- 8	1,891,000	+ 8	9,257,000	
Manitoba	2,050,000	+23	+ 37	4,804,000	+ 21	8,260,000	
Domestic total	3,330,000	- 5	+ 12	10,356,000	+ 12	57,065,000	
Imported total	3,123,000	+23	+ 32	7,996,000	+ 7	26,968,000	
<u>Transported by:</u>							
Truck	1,329,000	+ 5	+ 14	3,915,000	- 2	18,898,000	
Express	1,653,000	- 5	- 12	5,591,000	+ 15	35,355,000	
Freight	3,471,000	+14	+ 52	8,847,000	+ 13	29,781,000	

## MARCH RECEIPTS AT SEATTLE SHOW SUBSTANTIAL DECLINE FROM LAST YEAR

Receipts of fresh and frozen fishery products at Seattle during March totaled 3,224,000 pounds, according to the Service's Market News office in that city. This was 34 percent less than February 1944 and 32 percent under March 1943. Receipts of bottom fish, particularly lingcod, rockfish, and sablefish, showed pronounced declines due principally to concentration of the fishing effort of both halibut and otter-trawl fleets on the taking of fish for their livers.

Receipts of oysters showed a heavy increase over 1943. A decrease of canning operations caused diversion of greater quantities to the fresh markets. In the first 3 months of 1944, receipts of fresh oysters were 111 percent larger than the corresponding period in 1943.

## Receipts of Fresh and Frozen Fishery Products at Seattle\*

Item	March 1944 compared with			3 mos. Jan.-Mar. 1944		3 mos. 1944 compared with Jan.-Dec. 3 mos. 1943	
	1944	Feb. 1944	Mar. 1943	1944	1943	1943	1943
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds	Percent
Total fish and shellfish	3,224,000	-34	-32	11,993,000	+ 6	82,505,000	
<u>Important Items:</u>							
Lingcod	590,000	+39	-34	1,153,000	- 25	6,942,000	
Rockfish	340,000	+40	-40	725,000	- 23	4,506,000	
Sablefish	206,000	+186	-42	307,000	- 63	5,046,000	
Salmon	181,000	-87	-53	2,394,000	+ 52	15,895,000	
Sole	330,000	+45	- 7	736,000	+ 22	10,093,000	
Oysters, Pacific, shucked	35,000	-19	+59	116,000	+111	288,000	

\*Halibut and shark fleets and receipts from local and all other sources.

## BAD WEATHER HITS SHRIMP PRODUCTION IN GULF

Shrimp production through March was severely hampered by unusually bad weather this year, according to the Service's New Orleans Market News office. Hard crab production increased greatly because a number of shrimp plants turned to crab picking in season to fill in during slack shrimp production.

Both canned and fresh oyster dealers report that labor shortages have caused production to remain below the levels of the same period in 1943.

Production of Fishery Products in the Gulf States\*

Item	Unit	March 1944	March 1944 compared with		3 months Jan.-Mar. 1944	Compared with 3 months 1943	12 months Jan.-Dec. 1943
			Feb. 1944	Mar. 1943			
			Percent	Percent		Percent	
Shrimp:							
For canning	Bbls.	-	**	***	728	- 93	138,874
Other	"	7,945	-24	+ 62	30,157	+ 33	251,394
Total	"	7,945	-24	+ 48	30,885	- 8	390,268
Oysters:							
For canning	"	120,482	+43	- 16	222,423	- 37	507,350
Other	"	32,902	-	- 18	94,397	- 22	298,641
Total	"	153,384	+31	- 16	316,820	- 34	805,991
Hard crabs	Lbs.	349,490	+11	+185	744,108	+120	8,876,943
Crab meat, fresh-cooked	"	31,850	-20	+167	79,153	+123	1,028,908
Salt-water fish	"	466,650	+ 4	- 4	1,381,051	- 6	6,689,995
Fresh-water fish	"	86,469	+47	+ 49	169,809	+ 53	662,525

\*Includes production in Alabama, Mississippi, Louisiana, and Texas.

\*\*85 barrels canned during February 1944.

\*\*\*445 barrels canned during March 1943.

## AMENDMENT 30 TO MPR-418 EFFECTIVE APRIL 17

Ceiling prices for fresh yellowtails and blackbacks, formerly based on size differentials, were changed April 11 by the establishment of single per pound ceilings for all sizes of these fish, the OPA announced in issuing Amendment 30 to Maximum Price Regulation 418—Fresh Fish and Seafood. This action, effective April 17, 1944, covers producers and all types of wholesalers handling fresh yellowtails, blackbacks and sea dabs and reduces the margin between the buying and selling prices of primary fish shipper-wholesalers handling these species from two cents to one cent. The primary fish shipper-wholesaler's price for sea dabs is now  $5\frac{1}{2}$  cents per pound round from April through September and 7 cents per pound from October through March.

However, in sales of fresh blackback, round, during the winter season (now changed to cover the period from December 1 through March, where the period formerly was from October through March) the primary fish shipper-wholesaler's margin is changed from 2 cents to  $1\frac{1}{2}$  cents per pound.

Prices for these items to the consuming public will be reduced by approximately one cent per pound under current prices.

The action also establishes ceiling prices for sales by producers and wholesalers of rajafish (skates) in three styles of dressings. The rajafish is a member of the ray fish family.

Fillet prices for the blackbacks, sea dabs and yellowtails are fixed at the lower yellowtail prices inasmuch as all three species are indistinguishable in fillet form and yellowtails form the bulk of the fillets. These prices at the primary fish shipper level are fixed at  $24\frac{1}{2}$  cents per pound. Also, lemon sole and gray sole fillets ceiling prices will take yellowtail fillet prices unless these items are wrapped and marked either as lemon sole or gray sole. Other pricing measures included in the amendment are:

(1) The definition of a sale by a service and delivery wholesaler is changed to read that the delivery must be made to the individual retail store or the established place of

doing business of the purveyor of meals. Prior to this change the definition of a sale by a service and delivery wholesaler provided that the fish or seafood must be delivered from the wholesaler's established place of doing business to the retailer's or purveyor's usual receiving point by means other than a common carrier.

There was considerable doubt as to the meaning of "usual receiving point." In some instances, wholesalers selling to out-of-town retailers would deliver the boxed fish or seafood to the local station for freight shipment and declare the station to be the customer's usual receiving point, thereby entitling the seller to Table E prices in the wholesale fresh fish regulation. Such practice was contrary to the intent of the regulation.

(2) The definition of a sale by a cash and carry wholesaler is changed to mean any sale by a person to an individual retail store or purveyor of meals other than a service and delivery sale. This changed definition will plug any possible loopholes whereby cash and carry sales are being priced as service and delivery sales.

(3) It adds an additional provision to the invoice section of the regulation in the way of a penalty price if the seller fails to note on the statement furnished the purchaser that the fish or seafood is fresh. This will provide enforcement agents with a more effective means of enforcing the invoice and record requirements of the regulation.

Excerpts follow:

1. Section 4 (b) is amended to read as follows:

(b) *Sale by a cash and carry wholesaler.* A sale by a cash and carry wholesaler is any sale by a person to an individual retail store or purveyor of meals other than a service and delivery sale as defined in section 4 (c).

2. Section 4 (c) is amended to read as follows:

(c) *Sale by a service and delivery wholesaler.* A sale by a service and delivery wholesaler is a sale of fresh fish or seafood to a retailer or purveyor of meals, which fish or seafood is delivered by means other than a common carrier from the seller's established place of doing business to the individual retail store or established place of doing business of the purveyor of meals.

3. Section 13 (c) is amended to read as follows:

(c) Every person making a sale of any fresh fish or seafood subject to this regulation shall furnish to the purchaser at the time of delivery a written statement setting forth the date; the name and address of the buyer and seller; the species sold; a notation that the fish or seafood is fresh; the quantity, sizes, grades and styles of dressing of fresh fish and seafood, and the price charged therefor, including a separate statement of the container cost, if any, as provided in section 19, and transportation cost, if any, as provided in section 7. If the statement furnished a purchaser at the time of delivery does not identify the size, grade and style of dressing, the maximum price which may be charged for the

fresh fish and seafood involved in the sale is the maximum price for the lowest priced size, grade and style of dressing of the species of fresh fish and seafood sold. If the seller fails to note on the statement that the fish or seafood is fresh, and if a price is listed in Maximum Price Regulation No. 364 for the species in the particular style of dressing or processing sold, the maximum price which may be charged for the fish or seafood involved in the sale is the lower of the prices listed in Maximum Price Regulation No. 364 and this Maximum Price Regulation No. 418: *Provided*, That this paragraph shall not apply to any sales made at prices listed in Table A in section 20.

4. In section 18, after the definition of "Round" the following definition is inserted:

"Saddles" means the pectoral fins and the connecting cartilaginous strip of a rajafish.

5. In section 18, after the definition of "Troll caught" the following definition is inserted:

"Wings" means the pectoral fins of a rajafish.

6. In section 20, Table A, Schedule Nos. 4 and 6 are amended and Schedule No. 65 is added to read as follows:

TABLE A—MAXIMUM PRICES FOR PRODUCERS OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound			
					Bulk (ex-vessel)	Boxed	Bulk (ex-vessel)	Boxed
4.....	Blackback ( <i>Pseudo-pluronectes</i> ). <sup>1</sup>	1	Round....	All sizes.....	Apr.-Nov. \$0.07	\$0.08	Dec.-Mar. \$0.10	\$0.11
6.....	Yellowtail ( <i>Limanda ferruginea</i> ). <sup>1</sup>	1	Round....	All sizes.....	Apr.-Sept. \$0.04½	\$0.05½	Oct.-Mar. \$0.06½	\$0.07½
65.....	Rajafish ( <i>Skates</i> ) (Genus <i>raja</i> ).	1	Round....	All sizes.....	Bulk ex-vessel \$0.01 Jan. through Dec. boxed \$0.02½			
		2	Saddles...	All sizes.....				
		3	Wings....	All sizes.....				

7. In section 20, Table B, the reference to footnote 37 is added to Item No. 2 of Schedule No. 14.

No. 2 of Schedule No. 13.

8. In section 20, Table B, the refer-

9, 11, 13, and 15. In section 20, Tables B, C, D, and E, Schedule Nos. 4, 5, and 6 are amended and Schedule No. 65 is added to read as follows:

Sched. No.	Species	Item No.	Style of dressing	Size	Months	Price per pound TABLE*			
						B	C	D	E
4	Blackback ( <i>Pseudopleuronectes americanus</i> )	1	Round	All sizes	Apr-Nov	8	9	10	12½
		2	Dressed	" "	" "	11½	13	14	16½
		3	Fillets	" "	" "	24½	26½	27½	30
		1	Round	" "	Dec-Mar	11½	12½	13½	16
		2	Dressed	" "	" "	15½	17	18	20½
		3	Fillets	" "	" "	31½	34	35	37½
5	Dab, sea ( <i>Hippoglossoides platessoides</i> )	1	Round	" "	Apr-Sept.	5½	6½	7½	10
		2	Dressed	" "	" "	8½	9½	10½	13
		3	Fillets	" "	" "	24½	26½	27½	30
		1	Round	" "	Oct-Mar	7½	8½	9½	12
		2	Dressed	" "	" "	11	12½	13½	16
		3	Fillets	" "	" "	31½	34	35	37½
6	Yellowtail ( <i>Limanda ferruginea</i> )	1	Round	" "	Apr-Sept	5½	6½	7½	10
		2	Dressed	" "	" "	8½	9½	10½	13
		3	Fillets	" "	" "	24½	26½	27½	30
		1	Round	" "	Oct-Mar	7½	8½	9½	12
		2	Dressed	" "	" "	11	12½	13½	16
		3	Fillets	" "	" "	31½	34	35	37½
65	Rajafish (Skates) (Genus <i>raja</i> )	1	Round	" "	Jan-Dec	2	3	4	6½
		2	Saddles	" "	" "	3½	4½	5½	8
		3	Wings	" "	" "	4½	5½	6½	9

\*TABLE B--MAXIMUM PRICES FOR PRIMARY FISH SHIPPER SALES OF FRESH FISH AND SEAFOOD.

TABLE C--MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE SALES AND SALES BY WHOLESALERS OTHER THAN PRIMARY FISH SHIPPER WHOLESALERS TO OTHER WHOLESALERS OF FRESH FISH AND SEAFOOD.

TABLE D--MAXIMUM PRICES FOR CASH AND CARRY SALES OF FRESH FISH AND SEAFOOD.

TABLE E--MAXIMUM PRICES FOR SERVICE AND DELIVERY SALES OF FRESH FISH AND SEAFOOD.

10. Footnote 37 is added at the end of Table B in section 20 to read as follows:

"Ceiling prices listed for these fillets apply only if they are wrapped and marked as gray sole or lemon sole, whichever is the case; otherwise the applicable ceiling prices are those listed for Item No. 3 of Schedule No. 6.

12. Footnote 15 following Table C in section 20 is amended to read as follows:

"All footnotes made applicable to particular species of fish in Table A, except footnotes 26, 28 and 29; and footnotes 21, 22, 27 and

37 made applicable to particular species of fish in Table B are also applicable to the same species in Table C in section 20.

14. Footnote 16 following Table D in section 20 is amended to read as follows:

"All footnotes made applicable to particular species of fish in Table A, except footnotes 26, 28 and 29; footnotes 21, 22, 27 and 37 made applicable to particular species of fish in Table B; and footnote 30 made applicable to particular species of seafood in Table C are also applicable to the same species in Table D in section 20.

16. Footnote 17 following Table E in section 20 is amended to read as follows:

"All footnotes made applicable to particular species of fish in Table A, except footnotes 26, 28 and 29; footnotes 21, 22, 27 and 37 made applicable to particular species of fish in Table B; and footnote 30 made applicable to particular species of seafood in Table C are also applicable to the same species in Table E in section 20.

This amendment shall become effective April 17, 1944.

#### SEINE CAUGHT SOCKEYE SALMON PRICES EXTENDED BY OPA REGIONAL OFFICE

In Order No. G-4 (Region VIII) under MPR-418—Fresh Fish and Seafood—effective April 15, the established maximum prices for sales of salmon, seine caught (Pacific Coast) sockeye (blueback) (*Oncorhynchus nerka*), in Region VIII of the Office of Price Administration were extended to cover April 15 to June 1, effective April 5.

#### WINTER PRICES OF MPR-507 EXTENDED THROUGH MAY

The specified cents-per-pound mark-ups used by retailers to determine their ceiling prices on sales of fresh fish and seafood during the winter months of January, February, March, and April have been extended through May, the OPA announced April 28. This action, effective April 28, was taken for these reasons:

- (1) Retailers will be selling some fish and seafood during the early part of May which they acquired at the more expensive "winter" wholesale prices;
- (2) While lower summer wholesale prices for Atlantic Coast fish and seafood went into effect on April 1, the lower summer wholesale prices for Pacific Coast fish and seafood are not effective until May 1.



The cents-per-pound mark-ups to be used during May are those under Table A of Maximum Price Regulation No. 507.

A new summer schedule, which should be announced shortly, will supersede the action of extension of the winter margins.

Amendment 3 to MPR-507--Ceiling Prices of Certain Fish and Seafood Sold at Retail--became effective April 28, 1944. Excerpts follow:

In section 26, the heading of Table A is amended to read as follows: "Cents-per-pound mark-ups over 'net cost' allowed to retailers for fresh fish and seafood covered by this regulation, by species, for the months of January, February, March, April, and May."

## Frozen Fish Trade

### HOLDINGS OF FROZEN FISHERY PRODUCTS DECLINE DURING MARCH

Holdings of frozen fishery products in United States cold-storage warehouses declined to 52,786,000 pounds on April 1, 24 percent below stocks held on March 1, according to data published in Current Fishery Statistics No. 121 by the Fish and Wildlife Service. The April 1 total, however, was 77 percent above that of April 1, 1943. Cod fillets and whitefish were the only principal items which showed increases in stocks as compared with a month previous, but increases over April 1, 1943 were reported for all important items except halibut, mackerel, sablefish, and whiting.

Stocks of mild-cured salmon totaled 273,000 pounds on April 1 compared with 2,925,000 pounds on hand April 1, 1943.

Holdings of Fishery Products in the United States

Item	April 1 compared with				March 1, 1944	April 1, 1943	5-year average*
	April 1, 1944	Mar. 1, 1944	Apr. 1, 1943	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	52,786,000	-24	+ 77	+ 47	69,857,000	29,782,000	35,845,000
Important Items:							
Filletts:							
Cod	2,090,000	+20	+382	+152	1,736,000	434,000	829,000
Haddock	1,578,000	-20	+ 23	- 22	1,975,000	1,285,000	2,031,000
Rosefish	934,000	-30	+ 36	- 29	1,341,000	686,000	1,308,000
Flounders	1,016,000	- 3	+208	+141	1,051,000	330,000	422,000
Halibut	993,000	-58	- 34	- 40	2,344,000	1,510,000	1,655,000
Herring, sea	2,188,000	-11	+136	+126	2,453,000	926,000	968,000
Mackerel	1,568,000	-48	- 22	+ 27	3,003,000	2,014,000	1,233,000
Mullet	1,171,000	-37	+154	**	1,857,000	461,000	**
Sablefish	968,000	-27	- 11	+ 20	1,321,000	1,083,000	1,210,000
Salmon	2,725,000	-43	+ 60	***	4,765,000	1,698,000	2,716,000
Smelt	1,653,000	- 2	+ 48	+ 34	1,693,000	1,116,000	1,232,000
Whiting	2,051,000	-52	- 23	- 4	4,280,000	2,672,000	2,136,000
Lake herring	2,798,000	-13	+442	+184	3,214,000	516,000	986,000
Whitefish	2,116,000	+30	+ 40	+ 38	1,627,000	1,507,000	1,530,000
Shrimp	3,958,000	-39	+104	+ 39	6,449,000	1,938,000	2,854,000
Cured fish:							
Herring, cured	8,212,000	+18	+ 18	- 39	6,945,000	6,963,000	13,444,000
Salmon, mild-cured	273,000	-37	- 91	- 92	435,000	2,925,000	3,535,000

\*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

\*\* Data not available.

\*\*\*An increase of less than one-half percent.

## MARCH FREEZINGS OF FISHERY PRODUCTS ABOVE FEBRUARY

There were 11,262,000 pounds of fishery products frozen in United States freezers during March, according to Current Fishery Statistics No. 121 published by the Fish and Wildlife Service. This was an increase of 28 percent over the amount frozen in February and 23 percent more than during March 1943. March freezings of rosefish and cod fillets, with more than a million pounds each, led all other varieties.

## Freezings of Fishery Products in United States Cold-storage Plants

Item	March compared with				February 1944 Pounds	March 1943 Pounds	5-year average* Pounds
	March	February	March	5-year			
	1944	1944	1943	average*			
	Pounds	Percent	Percent	Percent			
Total fish and shellfish	11,262,000	+ 28	+ 23	+ 44	8,813,000	9,149,000	7,801,000
<u>Important Items:</u>							
<u>Fillets:</u>							
Cod	1,060,000	+238	+251	+189	314,000	302,000	367,000
Haddock	662,000	+ 61	+214	- 51	411,000	211,000	1,362,000
Rosefish	1,279,000	+ 68	+ 28	- 10	762,000	999,000	1,417,000
Flounders	363,000	- 20	+184	+242	455,000	128,000	106,000
Herring, sea	484,000	+238	- 14	+ 96	143,000	564,000	247,000
Sablefish	403,000	+143	- 37	+ 27	166,000	637,000	318,000
Salmon	329,000	- 20	+ 54	+149	410,000	213,000	132,000
Smelt	414,000	- 14	- 47	+ 30	489,000	787,000	319,000
Whiting	318,000	+ 19	- 22	+ 63	267,000	408,000	195,000
Whitefish	447,000	+ 35	+ 23	+188	330,000	363,000	155,000
Shrimp	741,000	+ 35	+ 60	+ 35	548,000	462,000	548,000

\*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

## FISH STOCKS IN NEW YORK SHOW BIG DROP IN MARCH

Holdings of fishery products in New York City cold-storage warehouses continued their downward trend during March, showing on April 1 a decrease of 27 percent under the holdings of March 1, according to the Service's Fishery Market News office in New York. However, the 6,708,000 pounds in cold-storage were double the holdings of the corresponding date in 1943. The foremost reason for large 1944 holdings was the receipt of very large quantities of southern varieties shipped during late 1943 and early 1944 to offset the loss of northern species incurred during the stoppage of fishing in northern ports. Large amounts of the southern fish were unsold and had to be frozen and stored. Another factor was receipts of shrimp, salmon, and smelt beyond the normal demand.

The decrease in holdings from March 1 represents part of a seasonal downward trend which normally reaches its low point in April. From April on, holdings usually increase because of larger summer receipts of fresh fish. Leading the decreases in actual poundage were shrimp, salmon, smelt, mackerel, and sablefish in the order named. Most other species showed proportionate decreases.

## New York Cold-storage Holdings

Item	New York State Game and Fish Commission				Mar. 1, 1944	Apr. 1, 1943
	Apr. 1, 1944		Apr. 1, 1944 compared with Mar. 1, 1944			
	Pounds	Percent	Percent	Pounds		
Total fish and shellfish	6,708,000	-27	+101	9,252,000	3,340,000	
<u>Important Items:</u>						
Buffalo and carp	188,000	+32	+248	142,000	54,000	
Butterfish	253,000	-15	+ 40	296,000	181,000	
Eels	172,000	-17	+ 95	208,000	88,000	
Flounders, sole, etc.	163,000	-11	+482	183,000	28,000	
Herring, sea	241,000	-15	+201	284,000	80,000	
Mackerel	254,000	-38	- 8	410,000	275,000	
Sablefish	321,000	-31	+ 7	468,000	299,000	
Salmon	577,000	-34	+102	880,000	286,000	
Scup (porgy)	198,000	-23	+633	256,000	27,000	
Smelt	258,000	-49	+400	456,000	51,000	
Sturgeon	28,000	-87	- 86	213,000	202,000	
Whitefish	550,000	-12	+ 4	628,000	530,000	
Shrimp	624,000	-51	+130	1,263,000	271,000	

## BOSTON COLD-STORAGE HOLDINGS CONTINUE DECLINE IN MARCH

Dropping 21 percent from stocks of February 23, frozen fish holdings in the Boston cold-storage warehouses amounted to 5,970,000 pounds on March 29, according to the Service's Boston Market News office. Compared to March 31, 1943, however, this was an increase of 192 percent.

Compared to February 23, cod, haddock, and rosefish fillets gained 48, 38, and 27 percent, respectively, but these gains were offset by reduced holdings of other items. Movement of mackerel continued brisk, dropping 52 percent, while shrimp stocks decreased 29 percent. Holdings for all items showed gains compared to the abnormally low stocks on the last Wednesday in March 1943.

Holdings of dressed, H & G fillets, skuljoes, and round whiting in 13 storage plants in Maine and Massachusetts on March 25 totaled 2,451,000 pounds, a decrease of 31 percent from February 26, but an increase of 144 percent compared to March 27, 1943.

Item	Boston Cold-storage Holdings				
	Mar. 29, 1944	Mar. 29 compared with		Feb. 23, 1944	Mar. 31, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	5,970,000	-21	+192	7,590,000	2,047,000
<u>Important Items:</u>					
Fillets:					
Cod	359,000	+48	+406	243,000	71,000
Flounder	120,000	-26	+567	163,000	18,000
Haddock	201,000	+38	+43	146,000	141,000
Rosefish	124,000	+27	+59	98,000	78,000
Mackerel	546,000	-52	+19	1,135,000	460,000
Scallops	80,000	+82	+95	44,000	41,000
Shrimp	402,000	-29	+241	567,000	118,000

## CHICAGO COLD-STORAGE HOLDINGS DROP 11 PERCENT IN MARCH

Due to heavy withdrawals of fishery products from cold-storage warehouses for Lenten sales, holdings in Chicago on March 30 were down 11 percent from those of February 24, according to the Service's Market News office in Chicago. Most important items reflected the decline during the five-week period, except lake trout, whitefish and cod fillets. These were received from Canada, already frozen, in unusually large quantities. The total at the end of March was over twice as large as that of a year earlier, with fresh-water species, in particular, contributing to the increase.

Item	Chicago Cold-storage Holdings				
	Mar. 30, 1944	Mar. 30 compared with		Feb. 24, 1944	Mar. 25, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,008,000	-11	+105	7,878,000	3,415,000
<u>Important Items:</u>					
Blue pike and sauger*	1,107,000	-25	+173	1,468,000	405,000
Lake herring	569,000	-13	+306	652,000	140,000
Lake trout	593,000	+98	+197	299,000	200,000
Pickering	186,000	-2	+148	190,000	75,000
Whitefish	1,102,000	+118	+209	504,000	356,000
Yellow perch*	155,000	-26	+252	210,000	44,000
Yellow pike*	161,000	-35	+160	247,000	62,000
Fillets:					
Cod	278,000	+72	+3,375	162,000	8,000
Rosefish	136,000	-20	-	170,000	136,000
Halibut	280,000	-48	-15	536,000	331,000
Whiting	216,000	-34	-46	327,000	397,000
Shrimp	121,000	-78	-52	557,000	254,000
Squid	262,000	-7	+3,175	281,000	8,000

\*Includes fillets of these species.

## CANADIAN APRIL 1 COLD-STORAGE HOLDINGS 38 PERCENT MORE THAN IN 1943

Holdings of frozen fresh fish in Canadian cold-storage plants on April 1 totaled 18,416,000 pounds, an increase of 38 percent over stocks on April 1, 1943, according to preliminary data furnished by the Dominion Bureau of Statistics. Large increases were shown in stocks of cod and haddock fillets, salmon, whitefish, and tullibee. Compared with a month earlier, April 1 holdings declined 13 percent.

Frozen smoked fish stocks on April 1 amounted to 1,364,000 pounds—53 percent more than holdings on the same date a year earlier and 8 percent less than those in storage on March 1, 1944.

Canadian Cold-storage Holdings					
Item	Apr. 1, 1944	April 1 compared with		Mar. 1, 1944	Apr. 1, 1943
	Pounds	Mar. 1, 1944 Percent	Apr. 1, 1943 Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	18,416,000	-13	+ 38	21,224,000	13,363,000
Important Items:					
Cod:					
Whole	1,471,000	-17	+ 34	1,768,000	1,101,000
Fillets	2,565,000	+ 2	+258	2,515,000	717,000
Haddock fillets	568,000	+72	+187	331,000	198,000
Salmon	2,609,000	-35	+ 83	4,036,000	1,425,000
Sea herring	3,173,000	-23	- 27	4,109,000	4,365,000
Halibut	1,112,000	-26	- 45	1,507,000	2,023,000
Whitefish	1,207,000	+ 9	+ 63	1,103,000	740,000
Tullibee	870,000	+13	+207	768,000	283,000
<u>Frozen smoked fish</u>					
Total holdings	1,364,000	- 8	+ 53	1,486,000	890,000
Important Items:					
Fillets; cod, haddock, etc.	504,000	+53	+ 8	329,000	468,000
Sea herring kippers	561,000	-15	+101	663,000	279,000

## CANADIAN FREEZINGS DURING MARCH 19 PERCENT BELOW MARCH 1943

Freezings of fresh fishery products in Canada during March showed a decrease of 19 percent as compared with March 1943, according to preliminary data released by the Dominion Bureau of Statistics. A total of 3,482,000 pounds of fresh fish was frozen during the month of which cod and haddock fillets accounted for 2,049,000 pounds. March freezings of smoked fish, which totaled 1,013,000 pounds, were 10 percent less than those of March 1943.

Freezings of Fishery Products in Canadian Cold-storage Plants					
Item	March 1944	Mar. compared with		February 1944	March 1943
	Pounds	Feb. 1944 Percent	March 1943 Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	3,482,000	+ 10	- 19	3,170,000	4,323,000
Important Items:					
Cod fillets	1,390,000	+ 81	+ 65	770,000	842,000
Haddock fillets	659,000	+299	+157	165,000	256,000
Halibut	162,000	- 41	- 57	274,000	380,000
Sea herring	510,000	- 14	- 68	591,000	1,585,000
<u>Frozen smoked fish</u>					
Total freezings	1,013,000	+ 56	- 10	649,000	1,121,000
Important Items:					
Fillets; cod, haddock, etc.	734,000	+195	- 17	249,000	886,000
Sea herring kippers	214,000	+104	+ 30	105,000	164,000



## AMENDMENT 16 TO MPR-364 EFFECTIVE APRIL 24

Several changes in the regulation controlling processors' and wholesalers' prices for frozen fish were announced by the OPA on April 18. Perhaps most important among these changes incorporated in Amdt. 16 to MPR-364 are new, reduced base prices for New England species of frozen fish and for frozen halibut landed in Canada and Alaska. This new schedule of prices, effective April 22, 1944, represents a 20 percent reduction at the processor's level under current prices, or about 7 to 8 cents per pound of frozen fish to the consuming public.

Summer ceiling prices for fresh East Coast varieties of fish became effective April 1. These prices are lower than the winter schedule of prices because of the spring and summer period of natural plenty. Consequently, fish frozen during this period when raw material costs are less, are accordingly reduced in the new amendment.

OPA also adjusted ceiling prices on frozen halibut in line with recently issued fresh halibut prices. The existing ceiling prices for frozen halibut landed at Seattle are not changed. But a  $2\frac{1}{2}$  cent reduction has been made on round, drawn or dressed halibut landed or frozen in Canada or Alaska. The processor's base price in Seattle, for round halibut is 14 cents per pound; the drawn price is  $16\frac{1}{2}$  cents per pound and the dressed price is either  $20\frac{1}{2}$  cents per pound, or  $21\text{--}3\frac{3}{4}$  cents per pound according to size. The price of the fish weighing 5 to 10 pounds is  $20\frac{1}{2}$  cents per pound, and a fish weighing from 10 to 60 pounds is  $21\text{--}3\frac{3}{4}$  cents per pound. Reductions on frozen halibut steaks and fillets are  $3\frac{1}{2}$  and 4 cents, respectively, at the processor's level. At retail the prices for these items are reduced by 5 to 6 cents, respectively.

The net cost which any wholesaler can use for determining his maximum prices in sales of halibut must be based on the Seattle base price plus transportation for the type of shipment used from Seattle to his receiving plant, or the base price for the halibut landed frozen in Canada plus transportation for the type of shipment used from Prince Rupert, British Columbia, whichever is less. However, if the wholesaler's net cost for sales of halibut as figured elsewhere in the frozen fish regulation is less, he must use that net cost in determining his ceiling prices. The small amount of halibut landed and frozen on the Atlantic Coast is priced at one-half cent higher than the Seattle base price. This will reflect the Prince Rupert price plus transportation.

Other changes in the regulation, primarily of interest to the trade, include:

After April 30, 1944, the action provides that the wholesaler's net cost must be based on the new base prices for frozen fish irrespective of the time the fish was purchased and regardless of the base price at the time the purchase was made. OPA feels that this period of time is sufficient to allow wholesalers to dispose of their higher priced winter inventories. Also, the period between the issuance and effective dates of this amendment should be sufficient time for processors to dispose of their winter inventories. The action taken by OPA also placed further restrictions on the application of the primary wholesaler's mark-ups for sales of the frozen fish or seafood by processors. To qualify for the primary wholesaler's mark-ups, a processor must have working for him two or more full-time employees who are stationed at and engaged in making sales and performing services solely for him at a warehouse other than and remote from the original freezer. Prior to this, the regulation permitted a processor who performed the functions of a primary wholesaler at a separately maintained warehouse to add the mark-up provided for a primary wholesale sale. This provision was intended to allow a primary wholesaler mark-up for sales by a remote branch warehouse of a processor. OPA's attention has been called to the fact that in many instances processors have removed frozen fish to a separate warehouse in the close vicinity of the freezing plant to take advantage of the 12 percent mark-up allowed for primary wholesale sales.

Another change made in the frozen fish regulation is that processors' ceiling prices are now f.o.b. shipping point nearest the freezer plant, instead of f.o.b. the point at which the product is frozen as originally provided for in the regulation. This change clarifies the transportation allowances permitted purchasers of frozen fish items. The current action does not affect sales by a processor to a retailer or purveyor of meals. He may still take the mark-up allowed for cash-and-carry or service-and-delivery sales.

Additional limitations are placed on those who may qualify as primary wholesalers of the frozen fish and seafood. Prior to the action any wholesaler who purchased frozen fish

or seafood from processors and distributed it for resale to other wholesalers, retailer-owned cooperatives or chain store warehouses, qualified as a primary wholesaler and could charge the appropriate mark-up allowed him. The primary wholesaler mark-ups were originally designed for distributors who were generally large volume distributors and were able to buy in carload lots. These distributors were then able to sell less than carload lots to small wholesalers who were unable to buy such large quantities and who had no connection with the source of supply. For this service the regulation provided a mark-up of 12 percent, when frozen fish or seafood was sold from a warehouse, and 7 percent when sold by the primary wholesaler direct from a freight car.

This has resulted in a pyramiding of mark-ups on both smaller lots and carload lots. It also has resulted in an influx of brokers into the business of buying from and selling to wholesalers. The cost of their (the brokers') function has normally been part of the processor's selling expense and their insertion into the distributive pattern as buyers rather than brokers has caused a multiplication of mark-ups. This amendment provides that primary wholesalers, with respect to any frozen fish or seafood listed in the regulation, are wholesalers who buy from processors in carload lots and distribute the frozen items for resale to other wholesalers, Government agencies, retailer-owned cooperatives or chain stores warehouses in less than carload lots. Furthermore, in order to qualify as a primary wholesaler he must have bought the greater portion of his frozen fish or seafood in carload lots and distributed the greater portion in less than carload lots, during the greater part of the year preceding April 13, 1943, the effective date of the wholesale frozen fish regulation.

The action modifies the transportation which may be added by an importer of frozen fish or seafood other than frozen Atlantic Coast smelts or frozen Canadian lake fish. This is in line with similar provisions in the fresh fish regulation and provides that the importer or agent of a foreign consignor determines the transportation allowance he may add by taking the lowest of the following three methods:

- (1) The actual transportation cost to his receiving point from the foreign shipping point.
- (2) The transportation cost to his receiving point from the point at which the frozen fish or seafood enters the United States or from the domestic shipping point closest to the foreign seller's shipping point.
- (3) The transportation cost to his receiving point from the nearest domestic port from which a substantial volume of that fish is shipped. Thus, where a Boston concern imports a carload of frozen haddock from Canada, it cannot add any transportation in selling that imported fish, since a substantial volume of haddock is shipped from Boston.

A wholesaler buying from an importer may pass on this transportation allowance and also may add transportation in the same manner as would any other wholesaler purchasing from a wholesaler. With respect to the following species of frozen fish the cost of transportation must not exceed the cost for the actual type of shipment used from Boston, Mass.:

Cod, haddock, pollock, hake, cusk, yellowtail, blackback, lemon sole, gray sole, sea dab, mackerel, and rosefish.

This action is taken to avoid higher ceiling prices for imported frozen fish than the domestic frozen fish of the same species. Imported fish normally sells in competition with domestic fish of the same kind at about the same price.

An additional provision to the invoice section of the regulation is the insertion of a penalty price if the seller fails to note on the statement furnished the purchaser that the fish or seafood is frozen. The penalty price, which applies only if a price is listed in the fresh fish regulation (Maximum Price Regulation No. 418) for the species in the particular style of dressing or processing sold, is the lower of the prices listed in the fresh and frozen regulations. This will provide enforcement agents with a more effective means of enforcing the invoice and record provisions. The fresh fish regulation has a similar provision.

Other miscellaneous changes are made in the regulation, and a footnote is attached to lemon sole and gray sole, fillet prices, which states that unless these items are wrapped and marked as gray sole or lemon sole, whichever is the case, the applicable base price is that listed for yellowtail fillets.

Excerpts from Amendment 16 follow:

1. Section 2 is amended to read as follows:

**Sec. 2. How processors' maximum prices are fixed.** Section 14 lists the various species of frozen fish and seafood for which maximum prices are fixed by this regulation. The base price, in cents per pound, is listed for each species according to the style of processing and the size. The listed base prices in section 14 are base prices per pound for frozen fish and seafood as packed in the container size and kind customary for the species and for the industry. Section 13 sets out the amount which may be added to, or which must be subtracted from, the listed base price when the frozen fish or seafood is packed in other kinds or sizes of containers. The listed base price, with any adjustment for kind of package, and transportation allowance for freezing at a point which is not a port of entry, is the processor's maximum price *f. o. b.* the shipping point nearest the freezer. If the processor freezes the fish or seafood in any place other than that port where the species is landed *ex-vessel* or shipped in by a producer, he may add as transportation allowance to the listed base price the actual per pound transportation cost, not to exceed the carload rail freight rate per pound for fresh fish, where such rate is available, from the port of entry to the freezing point, excluding any charges for local trucking, hauling and handling. A processor who performs the functions of a primary wholesaler and employs two or more full-time employees who are stationed at and engaged in making sales and performing services solely for the processor at a warehouse other than and remote from the original freezer shall establish his maximum price for sales from such warehouse by adding the mark-up provided for a primary wholesale sale to the base price, plus or minus any package differential as listed in section 13, plus the allowable transportation to the warehouse from which the sale is made. Sales to wholesalers by persons not qualifying as primary wholesalers as defined in section 3 (d) (1) shall be at prices no higher than those fixed for sales by processors. A processor who performs the function of a cash-and-carry or service-and-delivery wholesaler, as specified in section 3, shall establish his maximum price by adding the mark-up provided for the particular class of sale to the base price, plus or minus any package differential as listed in section 13, plus allowable transportation cost.

2. Section 3 (b) is amended to read as follows:

(b) **Net cost.** The wholesaler's "net cost" is the amount he paid for the particular item of frozen fish or seafood delivered at his established place of doing business, plus or minus any package differentials listed in section 13, less all discounts allowed him except the discount for prompt payment, and excluding any charges for local trucking, hauling and handling. Except that for sales of halibut, the wholesaler's "net cost" shall not exceed the lowest amount determined by the application of section 3 (b) and 3 (b) (1). After April 30, 1944, the wholesaler's "net cost" must not exceed the sum of the following: (1) the base price listed for the species in the table of base prices in section 14 on April 22, 1944, plus or minus (2) any package differentials listed in Section 13 added or subtracted by previous handlers of the fish or seafood, plus (3) allowable transportation costs added by previous handlers of the fish or seafood, plus (4) the appropriate mark-up allowed his supplier in section 3 (d) (1) if his supplier is a primary wholesaler, plus or minus (5) any package differentials listed in section 13 for packaging changes, if any, made by the wholesaler, plus (6) allowable transportation costs for delivery of the frozen fish or seafood to the established place of doing business of the wholesaler from his supplier's place of business, exclusive of local trucking, hauling and handling. Any wholesaler who buys frozen fish or seafood and processes it by a style of processing for which a price is listed in the table of base prices in section 14 may include as part of his "net cost" the difference between the price listed in the table for the frozen fish or seafood in the condition in which it is purchased by the wholesaler and the price listed in the table for the fish or seafood in the condition it is after processing by the wholesaler.

3. Subparagraph (1) is added to section 3 (b) to read as follows:

(1) **Net cost on sales of halibut.** The wholesaler's "net cost" in sales of frozen halibut shall not exceed the lowest amount determined by the application of (i), (ii) and section 3 (b). (i) The appropriate base price for frozen halibut landed or frozen on the Pacific Coast of the United States, plus or minus any package differentials listed in section 13 added or subtracted by previous handlers of the fish, plus the rail rate for the type of shipment used for frozen fish from Seattle to the established place of doing business of the primary wholesaler of that fish, if there is a primary wholesaler involved, plus the primary wholesaler's mark-up, if a primary wholesaler is involved, plus or minus any package differentials listed in section 13 for packaging changes made by the wholesaler, if any, plus transportation costs for delivery of the fish to the wholesaler from his supplier, not to exceed the rail rate for the type of shipment used for frozen fish from Seattle to his established place of doing business; or (ii) the appropriate base price for frozen halibut landed or frozen on the Pacific Coast of Canada, plus or minus any package differentials listed in section 13 added or subtracted by previous handlers of the fish, plus the rail rate for the type of shipment used for frozen fish from Prince Rupert, British Columbia, to the established place of doing business of the primary wholesaler of that fish, if there is a primary wholesaler involved, plus the primary wholesaler's mark-up, if a primary wholesaler is involved, plus or minus any package differentials listed in section 13 for packaging changes made by the wholesaler, if any, plus transportation costs for delivery of the fish to the wholesaler from his supplier, not to exceed the rail rate for the type of shipment used for frozen fish from Prince Rupert, British Columbia, to his established place of doing business.

4. Section 3 (d) (1) is amended to read as follows:

(1) **Primary wholesalers.** Primary wholesalers with respect to any species of fish or seafood listed in the table of base prices in Section 14 are wholesalers who buy frozen fish or seafood from processors in carload lots and distribute it for resale to other wholesalers, government agencies, retailer-owned cooperatives or chain store warehouses in less-than-carload lots, and who, during the

greater part of the year preceding April 13, 1943, bought the greater portion of the frozen fish or seafood they sold in carload lots and distributed the greater portion of such fish or seafood in less-than-carload lots. In the sale of frozen fish or seafood which has been unloaded, stored and warehoused in the regular course of his business, the primary wholesaler's mark-up is 12 percent. In the case of sales of fish or seafood which has not been stored and warehoused, the primary wholesaler's mark-up is 7 percent. In the case of sales involving delivery from the processor's cold storage warehouse to the primary wholesaler's customer, there is no mark-up.

5. Section 3 (e) is amended to read as follows:

(e) **Imported frozen fish and seafood.** (1) The maximum price at which a wholesaler, including any agent of a foreign shipper, may sell any imported frozen fish or seafood listed in section 14 shall be the base price listed in the table of base prices in section 14 for the species in the style of processing and size sold, plus or minus the differential for packaging provided in Section 13, plus transportation allowance as provided in section 3 (e) (1) (i). To this amount may be added the mark-up provided for the class of sale in paragraphs (c) and (d) of section 3.

(i) **Transportation allowance for imported fish.** Any importer or agent of a foreign consignor of any frozen fish or seafood except frozen Atlantic Coast smelts and frozen Canadian lake fish covered in Schedules Nos. 70-77, inclusive, in the table of base prices in section 14 may add as a transportation allowance to the appropriate table price in section 14 the lowest amount determined on the following three bases:

(a) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) from the seller's shipping point to the importer's receiving point;

(b) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) to the importer's receiving point from the point at which the frozen fish or seafood entered the United States or the carload rail rate for frozen fish or seafood from the point in the United States nearest the foreign shipper's shipping point, whichever is designated on the invoice by the seller.

(c) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) to the importer's receiving point from the nearest domestic port from which a substantial volume of that species is shipped. However, with respect to the species listed hereinafter, the cost of transportation shall not exceed the cost for the type of shipment used from the ports listed for that species.

Species: Cod, haddock, pollock, hake, cusk, yellowtail, blackback, lemon sole, gray sole, sea bass, mackerel, rosefish. Port: Boston, Mass.

Where frozen Atlantic Coast smelts are imported for resale in the United States, the freight from the point of shipment to the wholesaler's warehouse, not to exceed the carload rail freight rate, if such rate is available, may be added.

Where frozen Canadian lake fish covered in Schedules Nos. 70-77, inclusive, in the table of base prices in section 14 are imported for resale in the United States, there may be added the actual transportation cost (excluding local trucking, hauling and handling charges) from the point of shipment in Canada to the destination point in the United

States, but in no event more than the carload rail rate for frozen fish from the City of Winnipeg in the Province of Manitoba, Canada, to the destination point in the United States.

A buyer of imported frozen fish or seafood from an importer-wholesaler, including any agent of a foreign shipper, may add the transportation from the shipper to his established place of doing business, exclusive of local trucking, hauling and handling charges.

In determining the transportation allowance, common carrier rates shall be used. The importer may add the allowance only when he records it on an invoice to the customer purchasing the fish or seafood, designating which of the three bases he is using. A purchasing wholesaler or subsequent wholesalers of that fish or seafood may pass on such transportation allowance, but only if they in turn record it on an invoice to their customers.

6. Section 7 (e) is amended to read as follows:

(e) Every person making a sale of any frozen fish or seafood subject to this regulation shall furnish to the purchaser at the time of delivery a written statement setting forth the date of the sale; the name and address of the buyer and seller; the species sold; a notation that the fish or seafood is frozen; the quantity, sizes, grades and styles of processing of frozen fish or seafood where price differences exist in the table of base prices in section 14 because of these factors, and the prices charged therefor, including a separate statement of the container differentials, if any, as provided in section 13, and allowable transportation cost, if any. If the statement furnished a purchaser at the time of delivery does not identify the size, grade and style of processing, where price differences exist in the table of base prices in section 14 because of these factors, the maximum price which may be charged for the frozen fish and seafood involved in the sale is the maximum price for the lowest priced size, grade and style of processing of the species of frozen fish and seafood sold. If the seller fails to note on the statement that the fish or seafood is frozen, and if a price is listed in Maximum Price Regulation No. 418 for the species in the particular style of processing or dressing sold, the maximum price which may be charged for the fish or seafood involved in the sale is the lower of the prices

listed in Maximum Price Regulation No. 418 and this Maximum Price Regulation No. 364.

7. In section 12, after the definition of "Government agency" the following definition is inserted:

"Grade" means any qualification of the name of the fish or seafood listed in the table of base prices in section 14.

8. In section 12, after the definition of "Round" the following definition is inserted:

"Saddles" means the pectoral fins and the connecting cartilaginous strip of a rajafish.

9. In section 12, after the definition of "Tail cut" the following definition is inserted:

"Wings" means the pectoral fins of a rajafish.

10. In the table of base prices in section 14, Schedule Nos. 5, 7, 11 (a), 11 (b), 11 (c), 11 (e), 11 (f), 13, 14, 27, 39 and 48 are amended, reference to footnote 10 is added to the name of Schedule No. 15 and reference to footnote 11 is added to Item No. 2 of Schedule Nos. 11 (e) and 11 (f) and Item Nos. 6 and 7 are added to Schedule No. 15 to read as follows:

11. Footnote 10 is added at the end of the table of base prices in section 14 to read as follows:

"The base prices listed for halibut apply to frozen halibut landed or frozen on the Pacific Coast of the United States. For frozen halibut landed or frozen in Canada or Alaska, deduct the following amounts from the listed prices:

Style of dressing	Deductions Cents
Dressed .....	2½
Steaks .....	3½
Fillets .....	4
Round .....	2½
Drawn .....	2½

For frozen halibut landed or frozen on the Atlantic Coast of the United States, add ½ cent to the listed prices.

12. Footnote 11 is added at the end of the table of base prices in section 14 to read as follows:

"The base prices listed for these fillets apply only if they are wrapped and marked as gray sole or lemon sole, whichever is the case; otherwise the applicable base price is that listed for Item No. 2 of Schedule No. 11 (c), Dab (Yellowtail).

This amendment shall become effective April 22, 1944.

Schedule No.	Name	Item No.	Style of processing	Size	Base price per pound
5	Cod—Atlantic Coast ( <i>Gadus mullus</i> )	1	Gutted .....	Under 2½ lbs. ....	\$1.00
		2	Gutted .....	2½ lbs. and over .....	.99½
		3	Headed and gutted .....	2½ to 10 lbs. ....	.19
		4	Headed and gutted .....	10 to 25 lbs. ....	.18½
		5	Headed and gutted .....	25 lbs. and over .....	.18
		6	Steaks (sliced) .....	All sizes .....	.18
		7	Fillets .....	All sizes .....	.22½
7	Cusk ( <i>Brosme brosme</i> )	1	Fillets .....	All sizes .....	.21
11	(a) Blackback (Winter Flounder) ( <i>Pseudopleuronectes</i> )	1	Round .....	All sizes .....	.09½
		2	Fillets .....	All sizes .....	.28
		3	Headed and gutted .....	All sizes .....	.13
	(b) Dab (Sea)	1	Round .....	All sizes .....	.07
		2	Fillets .....	All sizes .....	.28
		3	Headed and gutted .....	All sizes .....	.10
	(c) Dab (Yellowtail) ( <i>Limanda ferruginea</i> )	1	Round .....	All sizes .....	.07
		2	Fillets .....	All sizes .....	.25
		3	Headed and gutted .....	All sizes .....	.11
	(e) Sole, gray ( <i>Glyptocephalus cynoglossus</i> )	1	Round .....	All sizes .....	.35
	(f) Sole, lemon ( <i>Pseudopleuronectes dignathus</i> )	1	Round .....	All sizes .....	.12
		2	Fillets .....	All sizes .....	.30
13	Haddock ( <i>Melanogrammus aeglefinus</i> )	1	Gutted .....	2½ lbs. and over .....	.10½
		2	Uttered scrod .....	Under 2½ lbs. ....	.24½
		3	Fillets .....	All sizes .....	.12½
		4	Headed and gutted .....	2½ lbs. and over .....	.12½
		1	Fillets .....	All sizes .....	.20½
14	Hake—Atlantic Coast ( <i>Urophycis</i> species)	6	Round .....	All sizes .....	.14
15	Halibut, Pacific ( <i>Hippoglossus hippoglossus</i> )	7	Drawn .....	All sizes .....	.18½
		1	Fillets .....	All sizes .....	.22
27	Rockfish ( <i>Sebastes marinus</i> )	1	Fillets .....	All sizes .....	.08
39	Skate (Rajafish)	3	Saddles .....	All sizes .....	.68
		1	Chunks .....	All sizes .....	.20
48	Wolfish ( <i>Anarhichas lupus</i> )	2	Fillets .....	All sizes .....	.22½

## Canned and Cured Fish Trade

### CALIFORNIA TUNA PACK FOR MARCH 72 PERCENT GREATER THAN MARCH 1943

The production of canned tuna by California packers during March amounted to 137,725 standard cases, according to the California Division of Fish and Game. This exceeded by 19 percent the February pack and was 72 percent greater than that of March 1943. The total pack during the first three months of 1944 was 90 percent greater than the same period of 1943. Substantial increases were reported in the packs of tuna flakes, yellowfin, and bluefin tuna.

The pack of mackerel during the first three months of 1944 amounted to 84,444 standard cases, 9 percent less than the pack in the same quarter of 1943. There was no mackerel canned in California during March 1944.



## California Pack of Tuna and Mackerel--Standard Cases\*

Item	March 1944	February 1944	March 1943	Three mos. ending with March	
	Cases	Cases	Cases	1944	1943
<b>Tuna:</b>					
Albacore	-	201	-	207	2,852
Bonito	122	524	77	650	2,770
Bluefin	535	12	3,272	15,260	3,272
Striped	13,725	20,965	19,756	41,366	35,014
Yellowfin	65,555	53,064	34,168	157,043	88,842
Yellowtail	296	323	163	619	167
Flakes	36,361	33,787	22,460	93,757	30,372
Tonno style	1,131	524	-	1,655	-
<b>Total</b>	<b>137,725</b>	<b>115,400</b>	<b>79,896</b>	<b>310,557</b>	<b>163,289</b>
<b>Mackerel</b>	<b>-</b>	<b>14,450</b>	<b>5,485</b>	<b>84,444</b>	<b>93,197</b>

\*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

## MARCH PACK OF SHRIMP SMALL

Adding 1,119 standard cases to the 1943-44 shrimp pack in the four weeks ending April 1, the canneries operated under the supervision of the Food and Drug Administration's Seafood Inspection Service ran the season's total to 382,527 cases, according to the Service's Market News office in New Orleans. This was 68 percent of the 1942-43 total to April 3 and 53 percent of the average of the five previous years. The average pack for March for the previous five seasons was 2,286 cases.

## Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases\*

M O N T H			S E A S O N		5-yr. average July 1-Apr. 1
1944 Mar. 5-Apr. 1	1944 Jan. 30-Mar. 4	1943 Mar. 7-Apr. 3	1943-44 July 1-Apr. 1	1942-43 July 1-Apr. 3	
1,119	243	1,009	382,527	558,354	718,639

\*All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6 oz. per can in the dry pack.

Wholesale canned shrimp prices have held to maximum prices since these levels became effective on February 2, 1943. On April 1, quotations per dozen plain No. 1 standard tins, f.o.b. point of production, remained at the following maximum figures. No quotations were made for dry pack shrimp.

## Canned Shrimp Prices--Per Dozen Tins

Item	April 1, 1944	Item	April 1, 1944
	<b>Wet Pack</b>		<b>Wet Pack</b>
Small .....	\$2.70	Large .....	\$2.95
Medium .....	2.80	Jumbo .....	3.05

## PUGET SOUND SALMON CANNING PLACED UNDER CONCENTRATION ORDER

In order to save manpower and equipment, the Puget Sound salmon canning industry was placed under a concentration order April 12 by Coordinator of Fisheries Harold L. Ickes, and as a result fewer packing plants will operate this year than in any year since 1893.

Following the successful operation of the Alaska salmon packing industry under a concentration plan, which is being repeated this year, representatives of the industry in the Puget Sound area requested that a similar plan be placed in effect for their segment of the industry.

Only three plants will operate this year instead of the usual eleven although one stand-by plant will be available if the runs warrant its operation. A single plant, the largest in the area, will pack salmon for nine different firms. This plant, at Anacortes, Washington, has a capacity of 10,000 cases a day and storage facilities for 100,000 cases. The other operating plants will be at Deer Harbor and La Conner, Washington.

A saving of more than 525 cannery workers and tender operators will be effected by the consolidation plan, and 27 cannery tenders will be released for use in other activities. There will also be considerable savings in the use of diesel oil and the maintenance of salmon cannery equipment.

Last year's pack of salmon in the Puget Sound district was only 108,000 cases, the smallest in the history of the industry. Six out of the eleven plants operating packed less than 7,000 cases each. The pack of 1944 is not expected to exceed 100,000 cases, since the pink salmon, the major species in the Sound, occurs in important quantities only in alternate years and 1944 is an "off year" for this species.

Excerpts from Order No. 1942 follow:

WHEREAS, by Executive Order No. 9280 of December 8, 1942, the President conferred upon the Secretary of Agriculture full responsibility and control over the Nation's food program in order to assure an adequate supply and efficient distribution of food to meet war and essential civilian needs; and

WHEREAS, by Food Directive No. 2 of February 8, 1943 (CFR Title 7, Chapter 11, Part 1400), the Secretary of Agriculture delegated to me, among other things, the right to exercise all of the powers conferred upon him by paragraph (b) of section 1 of Executive Order No. 9280, insofar as it relates to the production of fishery commodities and products; and

WHEREAS, by Food Directive No. 2, the Secretary of Agriculture authorized me to exercise these powers through such agencies and officers of the Department of the Interior or of the office established by Executive Order No. 9204 of July 21, 1942, as I may designate; and

WHEREAS, it is deemed imperative to effectuate a program designed to facilitate the production of an adequate supply of canned salmon in the Puget Sound Area, State of Washington, with a minimum utilization of critical material, manpower, and shipping facilities; and

WHEREAS, representatives of practically the entire salmon canning industry in the Puget Sound Area, State of Washington, have indicated their willingness to join in such cooperative agreements as may be practicable and feasible in order to pool their operating facilities, and allocate available manpower on an equitable basis in an industry concentration program designed to minimize factors that tend to affect production adversely; and

WHEREAS, in the exercise of the powers conferred upon me, I have designated the Office of Fishery Coordination, established by Executive Order No. 9204, to execute, administer, regulate, and enforce the provisions of this order affecting the salmon canning industry in the Puget Sound Area, State of Washington;

NOW THEREFORE, it is hereby ordered:

§ 401.3 Salmon canning industry in the Puget Sound Area, State of Washington--(a) Jurisdiction. Complete control and authority over the salmon canning industry in the Puget Sound Area, State of Washington, solely for the purpose herein specified shall be vested in the Fishery Coordinator, and subject to his supervision and direction shall be administered by the Office of Fishery Coordination.

(b) Definitions. For the purposes of this order:

(1) "Person" means any individual, partnership, association, corporation, or any other business entity.

(2) "Salmon" means any fish of the following species: Red or sockeye (*Oncorhynchus nerka*); pink or humpback (*Oncorhynchus gorbuscha*); silver, medium red, or coho (*Oncorhynchus kisutch*); chum or keta (*Oncorhynchus keta*); king, chinook, or spring (*Oncorhynchus tshawytscha*).

(3) "Line" means the assembly of canning machinery operated in connection with each filling machine. The filling of cans by hand shall be construed to be a line.

(4) "Fishery Coordinator" means the Secretary of the Interior.

(5) "Nucleus plant" means a plant for the canning of salmon for commercial purposes which may be operated during the year 1944 under the terms of this order.

(6) "Canning salmon for commercial purposes" means the process of packing salmon for the purpose of sale in hermetically sealed metal or glass containers and sterilizing the same by the use of heat.

(c) Salmon canning for commercial purposes prohibited in the Puget Sound Area, State of Washington, except as herein provided. No person shall engage in canning salmon for commercial purposes in the Puget Sound Area, State of Washington, including all coastal and tributary waters thereof over which the

United States has jurisdiction, after the effective date of this order and prior to January 1, 1945, unless specifically authorized by this order or by the order of the Fishery Coordinator, and upon compliance with such directives, orders, and regulations as he may from time to time prescribe. Unless otherwise ordered by the Fishery Coordinator, any person named in Schedule "A" hereof may engage in canning salmon, during the period herein prescribed in the nucleus plant set forth opposite his name in the Schedule. No person named in Schedule "A", unless otherwise ordered by the Fishery Coordinator, shall operate either singly or in conjunction with any other person, in the nucleus plant so assigned to such person or persons more than the number of lines set forth in the Schedule opposite the name of such nucleus plant.

(d) Agreements between persons named in Schedule "A".

(1) Duplicate copies of all agreements entered into between persons named in Schedule "A" providing for the use in common of nucleus plants, lines, and other facilities, must be filed with the Office of Fishery Coordination, Department of the Interior, when required by the Fishery Coordinator. The Fishery Coordinator may review any agreement and shall have the right to disapprove it if its terms and conditions are deemed not to be in the public interest.

(2) Where any persons named in Schedule "A" are unable to reach a mutually fair and equitable agreement providing for the use in common of nucleus plants, lines, and other facilities, the Fishery Coordinator shall have the right, after reviewing all of the pertinent facts submitted by the interested persons and other available information, to prescribe joint operations on a basis which will protect adequately the rights of the persons affected thereby.

(e) Petition for Relief.

(1) Any person subject to this order who finds that compliance herewith is impracticable and would tend to create an unreasonable burden without facilitating the production of canned salmon in the Puget Sound Area, State of Washington, may file with the Fishery Coordinator a petition in writing for appropriate relief. Such petition should be filed in triplicate and contain a full showing of all the pertinent facts and the nature of the relief sought. The Fishery Coordinator shall thereupon take such action on the petition as he may deem appropriate, and any decision rendered shall be final and binding upon the petitioner.

(2) Any person not named in Schedule "A" of this order who believes that his name should properly be included therein may file with the Fishery Coordinator a petition in writing for appropriate relief. The petition should conform with the requirements prescribed in the preceding paragraph (1) and any decision rendered by the Fishery Coordinator shall likewise be final and binding upon the petitioner.

(f) Custom Canning. Any person, owning salmon, who hires a person designated in Schedule "A" to can the salmon for commercial purposes shall not be deemed to be engaged in canning salmon for commercial purposes within the meaning of this order, but the person who performs such services shall be deemed to be so engaged.

(g) Audits and Inspections. Every person subject to this order shall, upon the request of the Fishery Coordinator or his duly authorized representative, permit inspections at all reasonable times of the stocks of canned salmon and the facilities used in his business, and shall also make available for inspection and audit all of his books, records, and accounts.

(h) Records and Reports. Every person subject to this order shall maintain the books, records, and accounts of his business for at least two years after December 31, 1944 (or for such other periods of time as the Fishery Coordinator may provide), and shall execute and file such reports and submit such information as the Fishery Coordinator may deem necessary to accomplish the purpose of this order.

(i) Violations. Any person who wilfully violates any provision of this order, or who by any act or omission falsifies records to be kept or information to be furnished pursuant to this order, or wilfully conceals a material fact concerning a matter within the jurisdiction of any Department or Agency of the United States may be prohibited from receiving or making further deliveries of any material subject to allocation, and such further action may be taken against him as the Fishery Coordinator deems appropriate, including recommendations for prosecution under Section 37a of the Criminal Code (18 U.S.C. sec. 80), under paragraph 5 of Section 301 of Title III of the Second War Powers Act, and under any and all other applicable laws.

(k) Fishing regulations. The provisions of this order are not to be construed as permitting fishing for salmon in violation of any order or regulation promulgated by the State.

(l) Orders and directions; Deputy Fishery Coordinator. The Fishery Coordinator, or his representative, may issue such orders and directions as he may deem necessary to accomplish the purposes of this order, and violation of any such order or direction shall be considered a violation of this order. For the purposes of this order the functions, duties, and powers of the Fishery Coordinator may, in his absence, be exercised by the Deputy Fishery Coordinator.

(m) Designated representative. The Area Coordinator for Area I is hereby designated as the representative of the Fishery Coordinator to perform any of the functions authorized in this order. In the performance of these functions, he may designate any members of his staff to carry out any specific functions that may be assigned. In any situation where, in the judgment of the Area Coordinator for Area I, the circumstances do not permit the delay which would otherwise result, Schedule "A" may be amended or extended, or any item thereof altered or deleted by the Area Coordinator for Area I, in such manner as he shall deem reasonable and advisable to secure maximum production with a minimum expenditure of critical materials and services. Any person claiming to be adversely affected by such amendment may file with the Fishery Coordinator a petition for relief as set out in paragraph (f); pending action on such petition, the amendment by the Area Coordinator for Area I shall become and remain effective according to its terms.

(n) Effective date. This order shall become effective immediately.

Issued this 8th day of April, 1944.

#### CANNED U. S. SALMON OFFERS REQUESTED

In Announcement Awd-5 the Office of Distribution, War Food Administration, as the designated agency to purchase all Government requirements of salmon canned in the continental United States, announced April 8 that it will now receive offers for the sale of such canned fish required to be set aside in 1944 pursuant to Food Distribution Order No. 44.

Purchases will be made by negotiated contracts executed in the name of the Commodity Credit Corporation usually referred to as CCC. The contract terms and conditions are set forth in three separate documents this year: Form FDA-474, Standard Contract Conditions, contains conditions which apply to purchases of all commodities; Form SCB-64, Canned Fish—General Contract Conditions, contains additional terms applying to purchases of all species of canned fish; and Form PB-5, Canned Salmon—Continental United States—Offer of Sale, which details the conditions applying specifically to that type of fish.

The Notice of Tender of Delivery, Form SCP-1873A, is a revision of the old Form SCP-1483A, but it will be used for the same purpose and in the same manner as the old form.

Canners who expect to operate during 1944 are requested to submit their proposals on the Offer of Sale form as soon as practicable, but in any case prior to September 15, 1944. One contract will cover the entire quantity of such canned fish purchased for delivery to Government agencies during the 1944 packing season and only one contract number will be assigned each canner for his entire operation. In Paragraph 5, canner should insert contract numbers of all contracts for Continental United States Canned Salmon in effect during the 1943 packing season.

Offers should be mailed to the Fish Products Division, Office of Distribution, War Food Administration, Washington 25, D.C., in an original and four completely executed copies. Notice of acceptance will be given by telegram filed at Washington, D. C., within 15 days after the date of the offer.

The contract calls for Type V3 cases. Type V3c cases are acceptable but should be offered only in the amount of carry-over from 1943. Any new supplies needed should be ordered in Type V3s cases. This request is made because of the critical situation in case material and not because of a change in the CCC requirements.

Excerpts from Offer of Sale Form PB-5 follow:

1. PRICES: The price to be paid to us for fish delivered to CCC hereunder shall be as set forth in SCB-64 and:
  - (a) For export packaging the applicable price shall be increased at the appropriate following rate: \_\_\_\_\_
  - (b) If CCC directs that its own labels be used, it shall supply such labels and deductions shall be made from the applicable price at the following rate: 48/1 Tall \$0.07 per case
  - (c) If the cans are inside and outside enameled, the applicable price shall be increased at the appropriate following rate: \_\_\_\_\_



2. **DELIVERY:** The seller shall within one hundred and twenty (120) days after packing a sufficient quantity of fish to yield at least a minimum carload, and after such fish has been inspected, tender such fish for delivery to the CCC on Form SCP-1873A, "Notice of Tender of Delivery." It is understood that within ten (10) days after receipt of each such "Notice of Tender of Delivery," the CCC will issue or cause to be issued shipping instructions for prompt delivery and seller shall deliver such fish in accordance with such shipping instructions f.o.b. cars at the shipping point or points indicated in the tender of delivery or as otherwise provided in Form SCB-64.
3. **SPECIFICATIONS:** We agree that the fish delivered hereunder shall meet the following specifications:
- (a) Canned Columbia River Chinook Salmon shall meet detailed specifications for grades of Canned Columbia River Chinook Salmon, Form PhP 1021a, revised 11/28/42.
  - (b) All other species of fish shall meet the requirements of "Federal Specifications for Canned Salmon," PP-S-31a, dated July 29, 1941, Sections B to F, inclusive, provided, that salmon packed within the continental United States may have added oil, and shall not be required to meet "Federal Specifications for Canned Salmon," Sections B to F, inclusive, as to color of oil and color of flesh, but color of flesh shall be characteristic of the species in the district in which the Salmon is packed, and further provided, that for all species except Red (including Sockeye and Blueback), Section E-1 of such specifications are revised, for the purpose of this contract to delete the words "shall be reasonably free from watermarking" and insert in lieu thereof, the words "watermarking shall be scored only when texture, color of flesh, amount of oil, odor and flavor have been affected."

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and regulations pursuant thereto.

4. **PACKAGING AND MARKING:**

- (a) **Cans:** If cans are manufactured from tinplate lighter than 1.25 hot dipped plate, all parts of such cans manufactured from such plate shall be inside and outside enameled. At the time of delivery the cans shall be sound and clean, and free from rust and serious dents. Cans shall be embossed with the code word "Samon" or shall be so marked with indelible ink. Embossing may be on either end of the can. Ink marking may be on the body or either end of the can and the ink shall meet specifications O.Q.M.C., S.P.Q.R.D. 400.1141.
- (b) **Labels:** Cans shall be labeled by the seller with seller's regular commercial labels, or with labels furnished by CCC, at the option of CCC.
- (c) **Cases:** Cases shall be Type V3 as described in Form FSC-1742-D, "Export Packaging Specifications," for the packaging of 48/1 Tall and 48/1 Flat. Regular commercial cases shall be used for the packaging of 48/1s, 48/2s or 96/4s.
- (d) **Marking:** Each case shall be marked to show the name of the seller, commodity, grade, species, contract number, net weight of cans, and number of cans per case, and a shipping mark as may be prescribed by CCC.

CANNED ATLANTIC MACKEREL REQUESTED BY WFA

In Announcement No. Awd-26 the Office of Distribution, War Food Administration, as the designated agency to purchase all Government requirements of canned Atlantic mackerel, announced April 10 that it will receive offers for the sale of such canned fish required to be set aside pursuant to Food Distribution Order No. 44.

Purchases will be made by negotiated contracts executed in the name of the Commodity Credit Corporation, usually referred to as CCC. The contract terms and conditions are set forth in three separate documents this year: Form FDA-474, "Standard Contract Conditions," contains conditions which apply to purchases of all commodities; Form SCB-64A, "Canned Fish—General Contract Conditions," contains additional terms applying to purchases of all species of canned fish; and Form PB-26, "Canned Atlantic Mackerel," which details the conditions applying specifically to this type of fish.

Offers may be submitted at any time prior to December 1, 1944, to the Fish Products Division, Special Commodities Branch, Office of Distribution, War Food Administration, Washington 25, D. C., in an original and four (4) completely executed copies on Form PB-26. Acceptance will be made by Commodity Credit Corporation within fifteen (15) days after the date of execution of the offer.

In paragraph six (6) canner should insert contract numbers of all contracts for canned Atlantic mackerel in effect during the 1943 packing season.

The contract calls for Type V3 cases. Type V3c cases are acceptable but should be offered only in the amount of carry-over from 1943. Any new supplies needed should be ordered in Type V3s cases. This request is made because of the critical situation in case material and not because of a change in the CCC requirements.

As canned mackerel becomes available for shipment against a contract, Form SCP-1861A, "Notice of Tender of Delivery," should be executed in accordance with instructions printed thereon. Excerpts from Form PB-26 follow:

1. **PRICES:** The price to be paid to us for fish delivered to CCC hereunder shall be as set forth in SCB-64A and:
  - (b) If the No. 1 oval cans are inside and outside enameled, the applicable price shall be increased \$0.096 per case of 48 cans.
  - (c) If the No. 300 cans or any component parts thereof are manufactured from tinsplate lighter than 1.25 hot dipped plate, such cans or parts shall be inside and outside enameled and the applicable price shall be increased at the appropriate following rate per case of 48/300:

Enameled Ends, Plain Body - \$0.024 - Enameled Body, Plain Ends - \$0.036 - Enameled Body & Ends - \$0.060

2. **DELIVERY:** The seller shall, within sixty (60) days after packing a sufficient quantity of fish to yield at least a minimum carload and after inspection, tender such lot for delivery to the CCC on Form SCP-1861A, "Notice of Tender of Delivery." It is understood that within ten (10) days after receipt of seller's "Notice of Tender of Delivery," the CCC will issue or cause to be issued shipping instructions for prompt delivery and seller shall deliver such fish in accordance with such shipping instructions f.o.b. cars, at the shipping point or points indicated in the tender of delivery or as otherwise provided in SCB-64A.
3. **SPECIFICATIONS:** Fish delivered hereunder shall meet the following specifications: Fish shall be firm, of good appearance, and well cleaned. Fish shall be practically unbroken, and practically free from objectionable material. Salt or salt brine, which may contain 2 percent vinegar, shall have been added to the can. Cans shall be packed as full as practicable. The average net content of the No. 300 (300x407) can shall be not less than 14 ounces. If other sizes of cans are used, the net content shall be in the same proportion as the relative size of the can.

A lot may be considered as meeting specifications if not more than 1/6 of the containers in a lot fail, but not materially, in some respect, to meet requirements of these specifications.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

**Definitions:** For the purpose of this specification, the following definitions shall apply:

- (a) The term "Net Content" means the total weight of the fish and liquid in the can.
  - (b) The term "Well Cleaned" means that the fish shall have the head and tail removed, shall be free from entrails and the blood sac along the backbone shall have been punctured to allow drainage of blood.
  - (c) The term "Materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act as amended.
4. **INSPECTION:** Inspection of the fish will be made prior to "Notice of Tender of Delivery," by the Office of Distribution of the War Food Administration or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller.
  5. **PACKAGING AND MARKING:**

**Cans:** If all or any component part of the cans are manufactured from tinsplate lighter than 1.25 hot dipped plate, the inside and outside of such cans or component part shall be enameled. At time of delivery cans shall be sound and clean, free from rust and serious dents.

**Labels:** Cans shall be labeled with seller's regular commercial labels.

**Cases:** Cases shall be Type V3 as described in Form FSC-1742-D, "Export Packaging Specifications," unless otherwise specifically directed by CCC.

Marking: Each case shall be marked to show the name of the seller, commodity, contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by CCC.

6. RELATION TO PREVIOUS CONTRACTS: It is understood and agreed that this offer covers the sale of all fish to CCC which are packed during the period beginning March 1, 1944, and ending February 28, 1945. Seller further agrees that deliveries under contract(s) No. FSC( ) shall terminate with the last delivery to the Federal Surplus Commodities Corporation of fish packed prior to March 1, 1944, and that said contract(s) shall not apply to any fish packed on or after March 1, 1944.

#### CANNED RIVER HERRING OFFERS REQUESTED

The War Food Administration on April 14 issued Supplement 2 to Offer of Sale Form PB-33, Miscellaneous Canned Fish, amending the form to provide specifications to apply to canned river herring. Excerpts follow:

Subparagraph (a) of paragraph 4 is inapplicable and the following is substituted in lieu thereof:

(a) (1) Fish shall be firm, of good appearance and well cleaned. Cans shall be packed as full as practicable. In round cans the length of the fish shall be packed parallel to the side of the can and the can may not contain more than two pieces of the tail cut of the fish. The No. 300 (300x407) can having a net content of 15 ounces shall contain a drained weight of not less than 12½ ounces. Cans having net contents of 14 ounces shall contain drained weight of not less than 11½ ounces. Each can shall contain not more than seven (7) fish. The fish may be packed natural or with added oils or sauces as may be specified by CCC. The cans shall have not less than four inches of vacuum.

(2) A lot may be considered as meeting specifications if not more than one-sixth of the containers in a lot fail, in some respect, but not materially, to meet requirements of these specifications.

(3) All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

(4) For the purpose of these specifications, the following definitions shall apply:

The term "natural" means without the addition of any condiment except salt or brine which may not contain more than two (2) percent vinegar, but may have added oil of the same species of fish.

The term "net content" means the total weight of the fish and liquid in the can.

The term "well cleaned" means that the heads and tails shall be removed; the fish shall be practically free from scales (i.e., scales shall not cover more than five (5) percent of the surface area) and practically free from entrails. The body cavity shall be slit.

The term "drained weight" means the weight of the fish after they have been emptied from the can following sterilization and after being allowed to drain for two minutes over a sieve of not less than eight inch diameter, containing eight meshes to the inch (0.07 inch per perforation).

The term "materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act.

The price to be paid by CCC for canned River Herring shall not exceed the ceiling prices set forth in MFR-396 dated May 24, 1943, and amendments thereto. Additional charges for export cases and special can treatment as directed by CCC shall be shown as separate items.

Offers of canned River Herring submitted on Offer of Sale Form PB-33 may be submitted at any time prior to August 31, 1944, for acceptance within fifteen (15) days after the date of the offer. Samples of canned River Herring need not be submitted with the offer of sale.

It is suggested that the above referred to subparagraph (a) of paragraph 4 be deleted by reference in the margin of the offer of sale form in the following manner:

"Supplement No. 2 to apply," and initialed by the person who signs the offer for the seller.

## CANNED GROUND FISH OFFERS REQUESTED

The War Food Administration on April 28 issued Supplement 3 to Offer of Sale Form PB-33, Miscellaneous Canned Fish, amending that form to provide specifications to apply to canned ground fish. Excerpts follow:

Subparagraph (a) of paragraph 4, Specifications, is inapplicable and the following is substituted in lieu thereof:

(a) (1) Fish used in the manufacture of this produce shall only be edible species in good edible condition. Heads and entrails shall be removed and fish shall be practically free from scales. Fish shall be sufficiently precooked before canning and coarsely ground so that the finished product will be reasonably firm and reasonably free from excess moisture and shall be of such consistency as to retain the shape of the can. No filler, condiment, liquid or other substance shall be added. Cans shall be sufficiently processed to insure sterility. Cans shall be filled as full as practicable. The average net content of the No. 300 (300x407) can shall be not less than 15 ounces. If larger sizes of cans are used, the net content shall be in the same proportion as the relative size of the can. Cans shall have a vacuum of not less than four inches. Canning shall be conducted in a sanitary manner and fish shall be canned according to sound commercial practice to produce an edible product.

The phrase "practically free from scales" shall be interpreted to mean that scales shall not cover more than five (5) percent of the surface area of the fish when prepared for grinding.

(2) Representative samples of the product offered shall be submitted with the offer as proof of ability of bidder to offer a product meeting specifications. These samples must be properly marked to identify them as to contents and canner.

Paragraph 5, Inspection, is inapplicable and the following is substituted in lieu thereof:

The Commodity Credit Corporation may require that the fish be packed only during the time that a representative of the War Food Administration or its designee is present and his decisions as to quality, sanitation, and edibility will be final. The cost of such inspection and of issuing of certificates of inspection shall be borne by CCC except that there shall be deducted from the price named herein one cent (1¢) a case to cover normal inspection costs. The seller agrees to furnish samples necessary for the inspection of the product without charge to CCC.

Offers of Canned, Ground Fish submitted on Offer of Sale Form PB-33 may be submitted at any time prior to August 31, 1944, for acceptance within fifteen (15) days after the date of the offer.

It is suggested that the above referred to paragraphs be deleted by reference on the margin of the Offer of Sale (Form PB-33) in the following manner:

"Supplement No. 3 to apply" and initialed by the person who signs the offer for the seller.

## CANNED SQUID WANTED BY WFA

Offer of Sale Form PB-33, Miscellaneous Canned Fish, was amended by the WFA on April 14 to provide specifications which shall apply to all canned squid offered thereunder. Excerpts from Supplement 1 follow:

Subparagraph (a) of paragraph 4 is inapplicable and the following is substituted in lieu thereof:

Squid shall be packed from whole fresh squid in accordance with the best commercial practice and shall be packed natural with water and salt added or in brine. All squid shall be in 300x407 cans, 24 or 48 to the case. The average net contents of each can shall be not less than 15 ounces. For the purpose of these specifications the term "natural" means in squid ink; the term "net contents" means the weight of the fish and liquid in the can.

Offers of canned squid submitted on Offer of Sale Form PB-33, may be submitted at any time prior to May 31, 1944, for acceptance within fifteen (15) days after the date of the offer. Samples of canned squid need not be submitted with the offer of sale.



## WFA REQUESTS OFFERS OF MISCELLANEOUS CANNED FISH

In Announcement Awd-33 the Office of Distribution, War Food Administration, announced April 14 that it will receive offers for the sale of canned fish not covered by Food Distribution Order No. 44, Amendment 2. Offers should be submitted in accordance with arrangements made with the Fish Products Division of the Office of Distribution. An original and four (4) completely executed and signed copies of Offer of Sale Form PB-33, Miscellaneous Canned Fish, should be mailed to the Fish Products Division, Special Commodities Branch, Office of Distribution, War Food Administration, Washington 25, D. C.

Offerers are requested to submit a separate offer for each species and for each f.o.b. point or shipping point. In preparing the offer, it is requested that a monthly rate of delivery be shown under the heading "Delivery Period" in the table in Paragraph 1. Also offerer should insert the acceptance date in the appropriate space in Paragraph 9.

Notice of acceptance will be made by telegram filed at Washington, D. C., not later than midnight E.W.T. of the date specified in the offer. Copies of the offer of sale form will be forwarded on request.

Excerpts from Offer of Sale Form PB-33 follow:

1. **QUANTITY, DESCRIPTION, AND PRICE:** The seller offers all or any part of each of the following quantities of Canned Fish at the prices scheduled below:

Species and type pack \_\_\_\_\_

3. **FAILURE TO DELIVER:** If seller fails to can a sufficient quantity of fish to complete this contract but has delivered to CCC, except for normal throwouts of defective cans, and samples, the entire quantity of fish canned by seller during the delivery period provided herein, CCC will terminate the contract resulting from the acceptance of this offer as to such portion remaining undelivered.
4. **SPECIFICATIONS:** (a) The canned fish shall be equal to or better than the samples submitted with this offer, and shall be prepared and canned under strictly sanitary conditions in accordance with the best commercial practice. Seller shall attach a brief description of the product. (b) All canned fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.
5. **INSPECTION:** Inspection of the canned fish will be made, prior to delivery, by the Office of Distribution or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller. (Refer Paragraph 3, Form FDA-474.)
6. **LABELING, PACKAGING, AND MARKING:** Cans: Cans shall be inside enameled unless otherwise directed by CCC. If all or any component part of the cans are manufactured from tinplate lighter than 1.25 hot dipped plate, the inside and outside of such cans or component part shall be enameled. Cans shall be sound and clean, free from rust and serious dents at time of delivery.

**Labels:** Cans shall be labeled with seller's regular commercial label unless otherwise directed by CCC.

**Cases:** Cases shall be Type V3c or V3a, as described in Form FSC-1742-D, "Export Packaging Specifications," unless otherwise directed by CCC. Cases shall be strapped with 2 girthwise and 2 lengthwise metal straps.

**Marking:** Each case shall be marked to show the name of the seller, commodity, species, contract number, net weight of cans, and number of cans per case, and a legend which may be prescribed by CCC.

7. **STANDARD CONTRACT CONDITIONS:** Seller agrees to comply with Standard Contract Conditions, Form FDA-474, except that conditions 6, 7, and 8 shall not apply.

## WFA PURCHASE FORMS ARE AMENDED

Supplement 2 to Offer of Sale Form SCP-1861 dated April 5 substitutes the name Commodity Credit Corporation for the name Federal Surplus Commodities Corporation, wherever the latter name or the initials "FSCC" appear in forms:

SCP-1861, Canned Sea Herring and Canned Maine Sardines - Offer of sale

SCP-1861A, Notice of Tender of Delivery, and

SCB-64, Canned Fish - General Contract Conditions.

## FDO-23 REVOKED BY WFA

Food Distribution Order 23, which extended restrictive measures on canned fish previously affected by War Production Board Order M-86-B until March 31, 1943, has been revoked as of April 10, 1944, by the War Food Administration.

The pack of canned fish has been restricted since April 1, 1943 by FDO-44 and amendments.

FDO-23 as amended required each canner to set aside for Government agencies 80 percent of his pack of pilchard, herring, mackerel, and sardines and 60 percent of his pack of each species of salmon including chum and steelhead. FDO-44, Amendment 2, requires each packer to set aside 60 percent of his pack of each species of salmon, as defined therein, and 45 percent of his pack of pilchards, herring, and mackerel.

Although FDO-23 has been revoked, violations, rights accrued, liabilities incurred or appeals prior to revocation are still subject to provisions in the order.

## METAL CONTAINER SITUATION REMAINS CRITICAL

Packers and shippers who use tin cans, steel drums, pails, and metal closures cannot expect improvement in the availability of those supplies during the next six months, Edward J. Detgen, Director of the Containers Division of the War Production Board, said April 7.

"There is no thought, in the Containers Division, of relaxing in the near future any of the metal containers limitation orders affecting tin cans, steel drums, pails, and metal closures," Mr. Detgen emphasized.

In general, the type of steel used for these containers is the same as that required by several of the most urgent military programs. As rolling mills are now working at capacity, and no drop in military sheet steel requirements is in sight, no steel for additional containers can be anticipated in the near future, Mr. Detgen said.

Byproducts Trade

## NATION FACES DEFICIT IN VITAMIN A PRODUCTION

Warnings that the nation faces a Vitamin A deficit and that the soupfin shark fishery, chief United States source of Vitamin A, apparently is being rapidly depleted were issued April 10 by the Fish and Wildlife Service of the Department of the Interior.

Receipts in February were 70 percent below those of February 1943, although apparently fishermen had intensified their efforts and were using more gear. February receipts of domestic soupfin shark livers were 83,960 pounds, as compared with 280,781 pounds in the same month of 1943. Receipts of soupfin shark livers during January and December also showed marked declines from totals of the same months in the previous years. January 1944 showed 148,460 pounds as against 185,239 pounds, and December showed 116,681 pounds, as compared with 317,444.

Vitamin A stocks held by producers and pharmaceutical houses as of February 29 in the form of livers, liver oils, and concentrates totaled approximately 51 trillion units. As of the end of February 1943, holdings amounted to 88 trillion units. Indications are that the consumption of Vitamin A in this country now exceeds production.

Two years ago the Fish and Wildlife Service warned the State of Oregon, Washington, and California that intensification of the soupfin shark fishery would probably result in early depletion of the shark population of the West Coast waters. The soupfin shark, like most other sharks, produces living young and the optimum rate of increase is much lower than in the case of true fishes. In addition, the shark lives over the continental shelf, which on the West Coast is much narrower than the shelf on the other side of the continent. There is a definite limit, therefore, to the area in which the soupfin shark can live.

Only a few years ago the value to fishermen of all sharks taken was about \$500,000 a year. It is estimated that sharks were worth more than \$8,500,000 to fishermen in 1943. Most of this sum went for livers, although several hundred thousand dollars was paid for the carcasses, which are now widely used for food. By far the largest portion of the shark industry channels through Seattle, although California, Florida, and a few other States also share in it. The soupfin shark fishery was increasing before the war as a result of the generally rising use of vitamin products. With the advent of war, which cut off foreign sources of supply, the price of soupfin shark livers rose to a high point of \$9.25 a pound at one time. The price was 18.6 cents a pound in 1937. The current price runs from \$6 to \$7 a pound.

#### REMAINDER OF 1943 FISH OIL STOCKS TO BE RELEASED FROM GOVERNMENT RESERVES

Approximately 20 million pounds of 1943 fish oil production, all that remains in Government reserves, will be released by the War Food Administration on April 24 for essential war uses, the WFA announced April 4. A portion of the stocks, consisting of Alaska herring, menhaden, pilchard and sardine oils, was released on March 10 for use in alkyl resins, rubber compounding, water insoluble metallic soaps, lubricants, metal working compounds (other than core oils) and for military use where fish oil is mandatory by specification or by physical requirements of specification. The 20 million pounds remaining also will be confined to these uses, and will be subject to use limitations of Food Distribution Order No. 60, the fish oil order.

WFA previously had planned to sell the reserve stocks in small portions--5 million pounds each month until June, when the 1944 producing season begins. Immediate sale of the balance, however, will free tank storage space for other essential raw materials.

WFA issued a set aside order last July 1, at the beginning of the 1943 producing season, to assure a sufficient supply throughout the year. The order, FDO No. 59, was terminated March 1, 1944, when it became evident that the quantity on hand would be sufficient to supply the needs until the new season begins.

#### WFA CLARIFIES OPERATION OF FISH OIL ORDER

Food Distribution Order No. 60 was issued on June 30, 1943, to conserve and distribute among manufacturers of essential products the supply of fish oils pressed from California sardine, Oregon and Washington pilchard, menhaden, Alaska herring, West Coast mackerel, tuna, and salmon.

Amendment No. 1, issued November 1, 1943, included rosefish and Alaska seal oils, as well as oil from tuna-like fish; and permitted the unlimited use of Alaska herring and Alaska seal oils in the manufacture of natural leather. It also permitted the unlimited use of fish oils or their derivatives (except Alaska herring or Alaska seal oil) in alkyl resins, metallic soaps, and rubber compounding, but limited their use in the manufacture of some other products.

Amendment No. 2, issued March 2, 1944, included all Pacific Coast herring oil, as well as all seal oil, in the definition of fish oil. It permitted the unlimited use of salmon oil in the canning of salmon, and the unlimited use of fish oil, other than seal oil and Pacific Coast herring oil, in the manufacture of vitamin feeding oil for poultry, provided such vitamin feeding oil is fortified to contain not less than 400 A.O.A.C. units of vitamin D per gram of oil without regard to the fish oil content of such oil.

Food Distribution Order No. 60, as amended, was redesignated War Food Order No. 60 on April 20, 1944. War Food Order 60, Amendment No. 1, effective May 1, 1944, requires producers of crude sardine and menhaden oils to set aside approximately one-third of their production for uses classified as essential.

The following questions and answers are intended to supply the answers to many of the questions raised by the industry and by the public generally:

1. Q. What are the uses of sardine and menhaden oils which are classified as essential under War Food Order 60, Amendment No. 1?
  - A. The uses classified as essential are as follows: In hot dip tinning,terne plating, and galvanizing; and in the manufacture of insulating varnishes, ship bottom paint, alkyd resins, heat-resistant paint, water insoluble metallic soaps, lubricants, caulking pounds, mechanical packing, textile sizes, and in natural or synthetic rubber products.
2. Q. What part of the sardine and menhaden oil production must be set aside for these essential uses?
  - A. The second, fourth, seventh, and tenth tank cars, and every third tank car thereafter, during the period April 1, 1944 to December 15, 1944.
3. Q. To whom may this set-aside oil be delivered?
  - A. Unless specifically authorized by the Director to make deliveries elsewhere, producers may deliver the set-aside oil only on certified orders. However, the oil is automatically released from set-aside if the producer (1) has no unfilled "certified order" which he received 14 days prior to production; or (2) has not been specifically authorized by the Director to deliver such oil.
4. Q. May certified purchasers obtain as much oil as they desire by filling out the certification and delivering it to the producer?
  - A. No. They may obtain up to four tank cars simply by certification, but quantities in excess of four tank cars cannot be obtained during the 1944 production season without the approval of the Director of Distribution, War Food Administration. Applications must be filed prior to May 20, 1944.
5. Q. Does the new order (WFO 60, Amendment 1) change the requirements of FDO 60, Amendment 2, relative to the use of fish oil in the manufacture of vitamin feeding oils?
  - A. No. The new order continues these provisions as follows:
    - (1) Fish oil may not be used in the manufacture of any feed or in Vitamin A feeding oil without specific authorization of the Director.
    - (2) Fish oil may be used in the manufacture of Vitamin D or Vitamin A and D feeding oils for poultry only when the vitamin oils are fortified to contain not less than 400 A.O.A.C. units of Vitamin D per gram.
6. Q. Under War Food Order No. 60, Amendment 1, at what stage in the manufacture of vitamin feeding oil should a manufacturer consider that he has used or consumed fish oil?
  - A. A manufacturer has used or consumed fish oil when he performs the first operation which changes the biological characteristics of the fish oil.
7. Q. In making application to use fish oil, must form FDA-477 be used in addition to form FDA-478?
  - A. No.
8. Q. What are the limitations on the use or processing of seal oil and Pacific Coast herring oil?
  - A. Seal oil may be used only in the manufacture of natural leather; and Pacific Coast herring oil may be used only in the manufacture of water insoluble metallic soaps, natural leather, lubricants, or metal working compounds other than core oil. Seal and Pacific Coast herring oils may not be processed except to render them suitable for these purposes.
9. Q. What are the reporting requirements of the order?
  - A. Users of more than 6,000 pounds of fish oil in any calendar quarter should file forms BM-1 (monthly) and BM-2 (quarterly) with the Bureau of the Census.
10. Q. Are fish liver oils subject to restriction under WFO 60, Amendment 1?
  - A. No.
11. Q. Are fish liver oil fatty acids subject to the order?
  - A. No.



## Foreign Fishery Trade

### NORTHEAST TAMAULIPAS, MEXICO, SUPPORTS SIZABLE FISH EXPORT INDUSTRY

Exportation of fresh fish taken from waters along the coast south of the mouth of the Rio Grande as far as Laguna Madre constitutes one of the principal industries of the district, according to the American Consulate at Matamoros, Tamps., Mexico. The shipment of fresh fish on a commercial scale has increased measurably since the commencement of the war due primarily to the fact that commercial fishing fleets previously operating in American waters along the coast north of the mouth of the Rio Grande found it necessary to abandon that area because of the close proximity of military installations, and established business in Mexico.

Approximately 125 boats operating in these waters constitute the commercial fishing fleet under American ownership but operated by Mexican personnel. In addition to the boats, all equipment in the form of nets, seines, sacks, floats, and other similar accessories as well as motor trucks used in transporting fresh fish from shipside to Brownsville, constitute a part of the American capital invested in this enterprise. American citizens owning and operating fishing fleets in Mexican waters along this section of the coast reside, in most instances; in Brownsville, Texas, and fresh fish exported through Matamoros to the United States through the ports of Matamoros and Brownsville are for ultimate marketing in Texas and in the interior of the United States.

The exportation of fresh fish taken from waters along the northeast coast of Tamaulipas, and this consular district, approximate 800,000 pounds monthly throughout the year. The output of this industry is lowest in volume during November, December, January, and part of February of each year at which time country roads along the coast are impassable for periods of time due to winter rains. There are no paved highways in this area paralleling the coast.

Considerable concern is being displayed at the moment over a news account carried in the columns of the Brownsville Herald, Brownsville, Texas, in its issue of April 18, 1944, regarding a ban placed by the Federal Government on exports of fish from Mexico. This decree does not, however, affect the industry of this consular district but is applicable elsewhere in Mexico. Nevertheless, operators of fishing fleets in this district are concerned over this pronouncement and consider that a measure of like kind will in time affect the business carried on in this district. Fish dealers indicated that no surprise would be registered should a ruling of some degree be applicable here in time to come affecting materially the exportation of fresh fish from this district to the United States.

## Statistical Summaries

### WHOLESALE AND RETAIL PRICES

A slight increase was recorded in the Bureau of Labor Statistics' wholesale index for foods, in the month ending March 11. No change was recorded for wholesale prices of the fishery commodities covered by the Bureau's indexes.

Retail prices for foods in large cities dropped 0.3 percent from February 15 to March 14, making a net reduction of 2.4 percent for the 12 months ending March 14. During the month, retail prices for fishery items increased. Red salmon prices gained for the fourth consecutive month.

## Wholesale and Retail Prices

Item	Unit	Percentage change from--		
Wholesale: (1926 - 100)				
All commodities	Index No.	<u>Mar. 11, 1944</u>	<u>Feb. 12, 1944</u>	<u>Mar. 13, 1943</u>
Foods	do	103.4	+0.3	+0.2
		104.6	+0.6	-2.2
		<u>March 1944</u>	<u>February 1944</u>	<u>March 1943</u>
Fish:				
Canned salmon, Seattle:				
Pink, No. 1, tall	\$ per dozen cans	1,970	0	0
Red, No. 1, tall	do	3,694	0	0
Cod, cured, large shore,				
Gloucester, Mass.	\$ per 100 pounds	13,000	0	+13.0
Herring, pickled, N. Y.	\$ per pound	12.0	0	0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 - 100)				
All foods	Index No.	<u>Mar. 14, 1944</u>	<u>Feb. 15, 1944</u>	<u>Mar. 16, 1943</u>
Fish:				
Fresh and canned	do	220.2	+1.4	+8.0
Fresh and frozen	\$ per pound	37.4	+1.7	+8.7
Canned salmon:				
Pink	\$ per pound can	24.2	+0.8	+4.8
Red	do	43.1	+1.2	+5.4

## MARCH PURCHASES OF FISHERY PRODUCTS BY WFA TOTAL ONLY \$511,806

Purchases of fishery products by the War Food Administration fell to the comparatively low figure of \$511,806 in March, the WFA reported. The average of the 14 preceding months was \$5,615,411. Purchases of food and related commodities by the WFA during the month totaled \$147,666,296. Of the fishery items procured, canned sardines and pilchards were the most important.

## Purchases of Fishery Products by W.F.A.

Commodity		Unit		March 1944		January 1-March 31, 1944	
				Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH					Dollars		Dollars
Herring,	canned	Cases	404		1,055	1,361	6,059
Mackerel,	do	do	4,994		24,881	116,622	584,115
Pilchards,	do	do	35,791		140,327	477,579	1,989,536
Salmon,	do	do	4,278		58,960	300,538	3,118,932
Shrimp,	do	do	600		6,755	8,986	102,324
Sardines,	do	do	47,580		208,039	97,227	422,480
Tuna and tuna-like fishes,	do	do	-		-	1,358	27,093
Fish, Misc.	do	do	-		-	1,845	10,138
Total .....	do	do	93,647		440,017	1,005,516	6,260,677
Fish, pickled		Pounds	400,000		26,000	10,469,000	770,300
" smoked		do	104,400		9,900	169,830	16,443
Total .....	do	do	504,400		35,900	10,638,830	786,743
BYPRODUCTS							
Fish meal		do	120,000		4,620	720,000	29,100
Oyster shell flour		do	-		-	480,000	1,680
Oyster shell grits		do	600,000		2,400	600,000	2,400
Total .....	do	do	720,000		7,020	1,800,000	33,180
VITAMINS							
Vitamin A fish-liver oil		M Units	123,045		28,869	4,823,101	1,438,886
Grand Total .....			-		511,806	-	8,493,296

## CANNING OF FISHERY PRODUCTS

"Principles and Methods in the Canning of Fishery Products" by Norman D. Jarvis, Technologist, has recently been published by the Fish and Wildlife Service. This publication, the Service's Research Report No. 7, can be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., for 50 cents.

Canning is the most important factor in the fishery industry today, but information concerning the principles of canning fishery products has not been assembled, nor has a description of modern canning methods been previously available. This report is a reference handbook on problems in the commercial canning of fishery products. In addition to discussing the scientific principles on which canning is based, it outlines the various engineering problems faced by the canner, and gives a detailed description of the methods used today in the commercial canning of 58 varieties of fish and shellfish packed commercially in hermetically-sealed containers. Information on spoilage and methods used in the examination of fishery products is of use to the laboratory worker. The discussion on fishery products as food is of benefit to producers, brokers, dealers, food technologists, home economists, consumers, and all others interested in foods and their use.

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## FEDERAL SOURCES OF COMMERCIAL FISHERY DATA

## Fish and Wildlife Service Reports

## Current Fishery Statistics:

Landings at Important Fishing Ports.--Monthly and annual detailed data: Landings at Boston and Gloucester, Mass., and Portland, Maine, by poundage and value, and catch by species, gear and bank; and receipts and landings at Seattle, Wash., and operations of Pacific Halibut Fleet.

Freezings and Cold-storage Holdings of Fishery Products.--Monthly and annual data on fishery products frozen and held.

Production of Manufactured Fishery Products.--Annual information on production of canned fishery products and byproducts; production of fresh and frozen packaged fish; summary of quantity and value of all manufactured fishery products; and preliminary statements on canned salmon and oyster packs and production of fresh-water mussel-shell products.

Sectional Surveys.--Annual information on number of commercial fishermen; kind and quantity of fishing gear operated; poundage and value of catch; employment in fishery wholesale and manufacturing establishments; and data on the production of manufactured fishery products for: New England, Middle Atlantic, Chesapeake Bay, South Atlantic and Gulf, Pacific Coast and Lake States, and Alaska.

## Fishery Market News:

Market News Reports.--Daily, monthly and annual mimeographed reports on production, movement, prices, storage and canning of fishery products from 6 field offices.

Market News Review.--"Fishery Market News", a periodic current review of fishery marketing information.

## Annual Statistical Digest:

Fishery Statistics of the United States.--Summary of Current Fishery Statistics, usually in greater detail.

## Bureau of Foreign and Domestic Commerce Reports

Foreign Commerce Weekly.--Special textual and statistical reports by country, industry, and commodity in the interests of promotion of foreign trade.

## Bureau of the Census Reports

\*Imports of Fish and Fish Products.--Monthly advance statement on poundage and value of imported edible fishery products by country of origin.

\*Exports of Meat and Canned Fish.--Monthly advance statement on exports of canned salmon, sardines, shrimp, and other shellfish, to individual foreign countries.

\*Monthly Summary of Foreign Commerce of the United States.--Report on total poundage and value of fishery products imported and exported.

\*Quarterly Canned Foods Stock Report.--Information on canners and distributors stocks of canned salmon, sardines, and tuna.

Foreign Commerce and Navigation of the United States.--Annual report on imports and exports with principal items shown separately.

Production, Consumption, and Stocks of Fats and Oils.--Quarterly statement on domestic production, and stocks of cod and cod-liver oil, whale oil, and other fish oils.

Factory Consumption of Primary Animal and Vegetable Fats and Oils, by Classes of Products.--Advance annual report on poundage of marine-animal (whale oil) and fish oil utilized in manufacture of various edible and industrial products.

Animal and Vegetable Fats and Oils.--Annual summary combining two reports above, plus comparative figures for preceding years.

## Bureau of Labor Statistics Reports

Wholesale Prices.--June and December issues contain average monthly wholesale prices of canned pink and red salmon, pickled cod and herring, salt mackerel, and smoked salmon for each of the preceding six months.

The Cost of Living.--Mid-month report containing retail prices of pink and red salmon, and fresh and frozen fish.

## Tariff Commission Reports

Periodic Reports.--Include studies on specific fisheries or fishery problems.

## The National Archives

Federal Register.--Daily publication containing regulatory orders issued by all Government agencies, and available by subscription from the Superintendent of Documents, Washington, D. C.

\*Available for official use of other Government agencies only.



